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bake

FROM SCRATCH™

RAINBOW SPRINKLE
BREAD WITH BIRTHDAY
CAKE CRUMB TOPPING
p. 112

57

**Must-Bake
Recipes**

**Yossy Arefi's
Five Amazing
Springform
Pan Recipes**



MAY/JUNE 2017

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Our Obsession with **Rainbow Sprinkles**
A Bakery Tour in **San Francisco**



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FROM SCRATCH™

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from the editor

WITH SPRING IN FULL BLOOM

and summer on the way, I am reminded how much I love this exciting time of year. It's my "birthday season," so I can treat myself to inordinate amounts of cake—no shame. The weather is getting warmer and the days are getting longer, which leaves even more time for baking. The vivid colors of this season are bursting everywhere, and our May/June issue is no exception. (Check out that cover!)

Our @thefeedfeed friend Kevin Masse is obsessed with rainbow sprinkles, and he shared some of his most imaginative recipes with us, including the bread featured on the cover (recipe on page 112). While reminiscing on the nostalgic sprinkle-laden treats of our childhoods, we went even further down memory lane to reinvent Toaster Strudels—but with the easiest (un)laminated dough ever. Don't miss out on our chocolate chip cookie blowout either. Whether you like yours cakey, crispy, chewy, or just like the Nestlé Toll House classic, we've got you covered. Turn to page 57 to learn how to get the chocolate chip cookie of your dreams.

This issue is star studded from cover to cover, including a visit with Umber Ahmad at her stunning new bakery in New York City's West Village and an exclusive bakery tour of San Francisco with Instagram all-star Jenn Yee. Cookbook author Yossy Arefi is going to up your springform pan game—my mom is already begging me to bake her the Apricot and Hazelnut Crumb Tart!

I can't wait to see our newsfeed filled with pictures of all the amazing treats you bake from this issue, so be sure to use #thebakefeed when sharing. Preheat that oven, it's time to bake.

Happy baking!

Brian
Brian Hart Hoffman
Editor-in-Chief

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PREHEAT
YOUR WEEKLY BAKING INSPIRATION

We recently launched a newsletter called **Preheat!** Visit our website to subscribe and get baking inspiration from our kitchen to your inbox every week. From recipes and exclusive stories to bakery profiles and expert Q&As, we've got a little something for everyone.



Stacey



Yossy



Kevin



Jamie

STACEY BALLIS

Stacey Ballis is the author of ten food-themed novels with recipes including *Out to Lunch*, *Recipe for Disaster* and *Wedding Girl*, as well as a digital cookbook, *Big Delicious Life*. Her writing has also appeared in *Extra Crispy*, *Wild Blue Yonder Magazine*, *BevX*, and *Oy! Chicago*. She was a contributor to the nonfiction anthologies *Girls Who Like Boys Who Like Boys*, *Everything I Needed to Know About Being A Girl I Learned From Judy Blume*, and *Living Jewishly*. She has a cooking and lifestyle blog, *The Polymath Chronicles*, and was an educator for over 15 years in Chicago before pursuing a full-time career in writing.

Favorite Chocolate Chip Cookie: "Large cookies with crispy edges and soft, chewy middles. Summer House in Chicago makes one with chunks of Rice Krispies Treats on top that I adore."

YOSSY AREFI

Yossy Arefi is the author of *Sweeter Off the Vine: Fruit Desserts for Every Season*, and is a photographer and food stylist. She is also the creator of the award-winning blog *Apt. 2B Baking Co.*, which celebrates seasonal baking and preserving. Her work has appeared in *Bon Appétit*, *Saveur*, *Martha Stewart*, and *Good Housekeeping*, and on *Food52*, and *Epicurious*. She lives in Brooklyn with her boyfriend, Peter, and their cat and dog, Abigail and Arlo, respectively.

Favorite Chocolate Chip Cookie: "I love chocolate chip cookies with crisp, chewy edges and soft centers. Fresh, homemade chocolate chippers are always better than anything you can buy, but Jacques Torres makes one of my very favorite ones in New York."

KEVIN MASSE

Kevin Masse is a self-taught home cook, baker, recipe writer, and social media influencer. As an amateur photographer with a keen eye for composition, Kevin has amassed more than 40,000 followers

on Instagram. He oversees all brand partnerships for *@thefeedfeed*, a large network of home cooks fueled by social media. Kevin's recipes have been extensively featured by *feedfeed*, and his photography has been shared by *Food52*, *Epicurious*, and *The Infatuation*. Kevin lives in West Hartford, Connecticut, with his husband, Michael, and their two Brussels Griffons, Huxley and Orwell.

Favorite Chocolate Chip Cookie: "Chewy, soft, and heavy on chocolate—just how my mom makes them. Jacques Torres Chocolate in New York City is the only place I'll buy a chocolate chip cookie."

JAMIE FELDMAR

Jamie Feldmar is a New York-based writer and editor. She is the former managing editor at *Serious Eats* and senior editor at *Tasting Table*. Her work has appeared in *T: The New York Times Style Magazine*, the *Wall Street Journal*, *Saveur*, *Lucky Peach*, and more. She is the co-author, with chef Naomi Pomeroy, of the International Association of Culinary Professionals Award-nominated cookbook *Taste & Technique: Recipes to Elevate Your Home Cooking*, and a forthcoming cookbook with chef Robert Newton. She is willing to travel for noodles.

Favorite Chocolate Chip Cookie: "I'm a fan of thick, chewy chocolate chip cookies, with a high chocolate-to-cookie ratio to really drive home that molten texture. The ones at Petrossian in New York City are ideal."

SCOTT MOWBRAY

Scott Mowbray is a James Beard-award winning cookbook author and journalist who left his job as editor of *Cooking Light* magazine in 2014 to move to the Boulder, Colorado, area and begin a freelance life. "I'd been with my wife, Kate, for more than 10 years, but it had been a long-distance relationship. It was time to shorten the distance. Plus, it turns out that Colorado has these big mountains, where you can ski." He's



Scott



Jenn

now a restaurant reviewer for *5280 Magazine*, works with Instagram on an annual photography project, and spends a lot of time cooking and hanging out at his favorite local bakery, Moxie Bread Co. in Louisville, Colorado.

Favorite Chocolate Chip Cookie: "I get out of the kitchen for those, because [my wife] Kate makes the best chocolate chip cookies in the world: thick, very crunchy, overloaded with bittersweet chips, cooked until almost burnt, incredible."

JENN YEE

Jenn Yee is a native of the San Francisco Bay Area. At age 7, she fell in love with pastry after her first taste of pain au chocolat. She spent several years in promotional marketing before leaving to study at Tante Marie's Cooking School. She is currently the social media manager at Williams-Sonoma. When she is not talking about food and chefs, she is often baking or exploring the pastry scene in San Francisco. She can be found chronicling her sweet life on Instagram @pastrywithjenn.

Favorite Chocolate Chip Cookie: "I like a cookie with crispy edges and a chewy interior. The contrasting texture makes for a pleasant eating experience. My favorite is from Jacques Torres Chocolate in New York City. Chocolate discs are used, instead of chips, resulting in a cookie with streaky layers of chocolate throughout. I always ask to have the cookie warmed up so that the chocolate becomes a bit melt-y."

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Farmer, Miller, Baker

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Photo courtesy La Brea Bakery.
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Photo courtesy Izzio Artisan Bakery.

RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are a few corrections from our most recent issue.

MARCH/APRIL 2017:
Banana Cake with Brown Sugar Hazelnut Buttercream, p.91: In Step 2, use a stand mixer fitted with the whisk attachment (instead of the paddle attachment).

going GREEN

INSPIRED BY THE PANTONE COLOR OF THE YEAR—GREENERY—WE’RE GIVING OUR KITCHEN A KISS OF FRESH COLOR

1. Le Creuset Heritage Pie Dish in Palm

Besides being gorgeous in green, this dish is a pie-making powerhouse. Its stoneware base distributes heat evenly to yield a golden, flaky crust every time. Plus, the enamel coating resists scraping, so slice with abandon! \$50; lecreuset.com

2. Microplane Artisan Series Fine Grater in Green

A little citrus zest goes a long way in brightening up your favorite recipes. This sleek grater provides a strong grip and fine blades to make the job a cinch. \$9.95; us.microplane.com

3. Kitchen iQ Smart Compact Digital Kitchen Scale

This scale is small but mighty. It features the same weight limit and tare functions as average-sized scales, but folds up smaller than an eyeglasses case so you can bake when you travel. \$29.99; kitcheniq.com

4. Zeal Silicone Nonstick Baking Sheet

Skip the baking spray, and bake your next batch of cookies on this flexible mat—it protects your baking sheet from scrapes and burns, plus ensures your sweets come right off the pan. \$14.99; wayfair.com

5. Studiopatró Kitchen Apron in Fern

Featuring cross-back ties and breathable yet durable linen, this San Francisco-made apron packs both beauty and brawn. \$76; studiopatro.com

6. Mosser Bowls, Set of 3 in Jade

A baker can never have too many mixing bowls. These vintage-chic nesting bowls are handmade in Ohio and feature a retro-inspired jade hue that we just can’t get enough of. \$69.95; surlatable.com

7. Tovolo Better Batter Tool

Featuring tapered silicone fins and thick blades, this whisk-like tool helps blend ingredients faster, allowing you to scrape the sides of the bowl as you stir. No flour pockets left behind, and no extra dirty tools. \$9.95; everythingkitchens.com

8. Farmhouse Basket

The ideal shade for summer, this ceramic basket is the perfect accent piece for the countertop and offers convenient storage for ingredients as you bake. \$16.99; allmodern.com

9. Allóra Hand-Printed Artisan Tea Towel in Foglia Green

Hand-printed in Italy by artisan Stamperia Bertozzi, this simple yet stunning towel adds a fresh, airy look to any summer kitchen. \$23.62; allorashop.com





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the BAKER'S books

MIRO USKOKOVIC



WE ASKED PASTRY CHEF MIRO USKOKOVIC FOR HIS TOP FIVE COOKBOOKS. HERE'S WHAT THE MASTERMIND BEHIND THE EVER-EVOLVING SELECTION OF AWE-INSPIRING DESSERTS AT NEW YORK CITY'S GRAMERCY TAVERN AND UNTITLED CAN'T LIVE WITHOUT.

FLAVOR FLOURS (Artisan, 2014)

by Alice Medrich

"*Flavor Flours* is an amazing book that explores alternative flours like oat, corn, sorghum, and teff. These flours are not just better for your health, but your taste buds as well. They add another layer of flavor to your baked goods and also lend an interesting texture and color. This book is dear to me, as it represents what I believe in, and what we do at Gramercy Tavern. I say enough with the processed, bleached, and flavorless ingredients! Let's make room for wholesome and varied alternatives. This book is a great way to start."

THE BAKING BIBLE (Houghton Mifflin Harcourt, 2014)

by Rose Levy Beranbaum

"I think I have almost all of Rose's books, and it was hard to pick just one, as all are fantastic. Rose is one of the most meticulous cookbook writers ever—from her groundbreaking *The Cake Bible* down to this latest one. I love this book in particular because she covers all aspects of the baking and pastry craft in the chapters: 'Cakes,' 'Pies,' 'Cookies,' 'Candy,' and 'Bread.' She's tested these recipes time and time again, and it's written in such detail that anyone will be able to execute them. I also appreciate that Rose has always included metric measurements in her books, which are so much more precise and easier to use."

BROOKS HEADLEY'S FANCY DESSERTS

(W.W. Norton & Company, 2016)

by Brooks Headley

"This is an amazing cookbook that is filled with recipes and stories told by one of America's great pastry chefs. In the book, you get a

glimpse of Brooks' exciting life as a musician and also unique recipes such as Lidia's Sweet Pea Cake, Kabocha Cake with Sage Gelato, and Fried Roman Artichokes with Ricotta Gelato. Brooks also highlights other great chefs like Gabrielle Hamilton, Claudia Fleming, and Barbara Lynch in a survey-like form called 'Profile in Courage.' This funny and edgy book is one you will most likely read cover to cover."

DESSERT FOURPLAY (Clarkson Potter, 2008)

by Johnny Iuzzini and Roy Enamore

"This is a great book for the adventurous baker. Johnny shares his delicious, innovative, and modern desserts that he served during his tenure at four-star Jean Georges restaurant in New York City. Each dessert is composed of four mini-desserts that together make for a marvelous and delicious tasting. In his book he offers a lot of advice for home bakers, making these restaurant desserts so accessible."

THE SECRETS OF BAKING

(Rux Martin/Houghton Mifflin, 2003)

by Sherry Yard

"This is the very first cookbook I bought when I moved to America eleven years ago. I love this book! It's very informative with tons of recipes. I love how Sherry groups recipes in a very nontraditional but intuitive manner. Instead of cakes, cookies, bread and such, she groups recipes around one master recipe and gives you variations on it. For instance, you can learn how to make a simple ganache, and then turn that into truffles, a soufflé, a mousse, hot chocolate, frosting, tarts, et cetera. The possibilities are virtually endless." ■



FLAVOR FLOUR

Left: Biscuits, Scones,
Other Wheat & Arsenic
Muffs & More Wheat

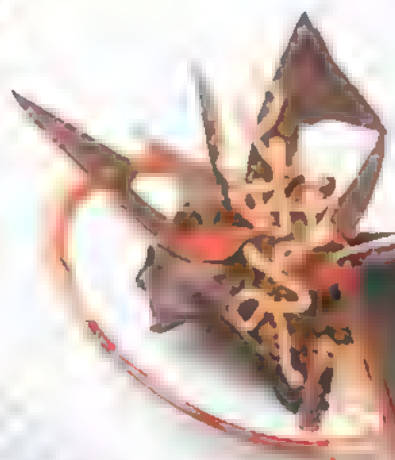
ALICE

BAKING BIBLE



GERANBAUM

Brooks Headley's FANCY DESSERTS



The Secrets of Baking

Simple Techniques
for Sophisticated
Desserts



Sherry Yard

SWEET
QUARTETS FROM
A FOUR-STAR
PASTRY CHEF

DESSERT FOUR

JOHNNY TUZZI



expert g & a



FRANCISCO MIGOYA

ON ÉCLAIRS

HOW TO MASTER THE ÉCLAIR? FOR THIS MODERNIST CUISINE PASTRY CHEF, IT'S PRECISION, PRECISION, PRECISION.

BY GABRIELLA GERSHENSON

Francisco Migoya may be the world's foremost baking authority that you've never heard of. The former head of pastry at The French Laundry and Bouchon Bakery left a professorship at the Culinary Institute of America to head the Modernist Cuisine test kitchen—a state-of-the-art kitchen and test lab in Bellevue, Washington, dedicated to using science to advance cooking with new techniques and innovations—where he has been spearheading its forthcoming opus on bread. It turns out Migoya's all-time favorite pastry is the éclair, and he has gone to great lengths to perfect the tubular cream puff—all in the name of science.

What's the correct texture for an éclair?

There are different schools of thought on this. I've always understood éclairs to be crunchy on the outside, creamy on the inside. Back in the day when I used to work at The French Laundry and Bouchon Bakery, we would fill éclairs to order so that you could get that textural contrast.

What made you decide to perfect the éclair?

Aside from the fact that it's one of the top five pastries I want to eat, I had pastry envy. I was in Paris the year before last, and I went to Christophe Adam's L'Éclair de Génie. He set a new standard for éclairs with this shop, similar to what Pierre Hermé did for the macaron. They were so beautiful that I wanted to master them, too. The simplest things are often the hardest to accomplish, and when something is the backbone of pastry, you need to know how to do it right.

What is an ideal éclair?

A perfect éclair is about the length of a person's palm. The choux is evenly tubular, hollow, and crisp. It will be filled with enough cream so that it feels heavier than it looks. There's also a topping or a glaze that gives you a visual point of reference to what's inside. Say, a coffee glaze if the éclair is filled with coffee cream. You should be done eating it in five or six bites.

How does baking it create a hollow shell?

There are many tiny bubbles within the batter. What happens is, as it starts to bake, these bubbles coalesce into each other. So you multiply it times a million and you end up with one big bubble inside and that's your hollow core.

What are your tips for making the perfect éclair shell?

The piping tip matters. I use an Ateco #869 [French Star Large]. It's pretty large, but what matters the most is that it has very fine fluting, so basically it's going to make very thin but pronounced ridges through the surface of the dough, which is important. Think of when you score bread dough, which releases steam through a designated channel when it's baking and prevents the dough from blowing out. That's what the ridges do for the éclair. They give the steam that's in the batter a lot of intentional places to escape from, which allows for a very even expansion of the shell as it bakes. Simply put, having a fluted surface helps you prevent cracks in the surface of your éclair.

Any advice for making éclairs at home?

Besides using the special tip, make sure you're piping choux in a straight line, because the way it looks piped is the way it's going to look baked. Use a guide if you need to. Use parchment paper, a Sharpie, and a ruler, and make 5-inch lines about 1½ inches apart. Flip the parchment over since you don't want to eat ink, and pipe directly on the line so it has enough space on both sides to expand.

It helps to pipe the batter when it's cold from the fridge. It's like piping butter, so you have a lot more control. I also recommend spraying cooking oil on top of the shells before baking them. That helps keep the surface from hardening too soon, which allows for maximum expansion before the crust sets and prevents cracking, too. Finally, cooking them on a baking stone is also a good idea. It helps you get a nice expansion on your choux.

How about tricks for filling? That part can be daunting.

If it's a well-baked shell, it will be hollow enough that when you fill it, the cream will flow right through the tube. I use the smallest metal tip I can find and use the tip to make three small, evenly spaced holes in the bottom of the shell. Fill the first hole, and when you see the cream come out of the center hole, you stop. Then, you do the same with the last hole, and when cream comes out of the center hole, you know the cream from both sides has met at the middle and you have enough filling in your éclair. 🍴



Rhubarb Pie & STRAWBERRY FIZZ

THE DRUNK BAKERS, OUR COCKTAIL AND BAKING DYNAMOS, PUSH THE DELICIOUS LIMITS
OF THE CLASSIC STRAWBERRY-RHUBARB COMBO

BY ALLISON KAVE AND KEAVY LANDRETH

Some flavors are soulmates, just destined to be together: peanut butter and jelly; tomato and basil, apples and cinnamon . . . and in late spring, no pairing is more perfect than strawberries and rhubarb. While a strawberry rhubarb pie is an unimpeachable dessert classic, we've decided to mix things up a bit by removing the strawberry in the pie—in favor of pistachio frangipane—but bringing it back in a bubbly strawberry cocktail. Because why just have pie, when you can have pie and a cocktail?

FRESA DE CUBA

Makes 1 serving

Bubbly, bright, refreshing, and redolent of funky sugar cane, sweet strawberries, and mint, this cocktail is dangerous: You can drink quite a few of these if you don't keep an eye on yourself! Now that the embargo has been lifted, if you can get your hands on some real aged Cuban rum, do use it (we like Havana Club Añejo Especial in particular). Otherwise, any good amber rum will work. Be sure to select a very dry sparkling wine to allow the sweetness of the sugar and berries to shine on their own. Essentially a sparkling strawberry mojito, this cocktail draws major inspiration from the neo-classic Old Cuban, which was created by Audrey Saunders of New York City's cocktail haven, Pegu Club.

- 6 fresh mint leaves
- 3 fresh strawberries, hulled and cored
- $\frac{3}{4}$ ounce fresh lemon juice
- $1\frac{1}{2}$ ounces golden or amber rum

1 ounce Simple Syrup (recipe follows)

2 ounces dry sparkling wine

Garnish: strawberry slice, fresh mint sprig

1. In a cocktail shaker, gently press mint leaves, strawberries, and lemon juice with a muddler or wooden spoon. Add rum, Simple Syrup, and a handful of ice. Cover and shake well to chill. Strain into a chilled coupe glass, and top with sparkling wine. Garnish with strawberry and mint, if desired.

SIMPLE SYRUP

Makes $\frac{1}{4}$ cups

- 1 cup (200 grams) granulated sugar
- 1 cup (240 grams) boiling water

1. Combine sugar and boiling water. Stir until sugar is completely dissolved. Let cool completely. Store covered in refrigerator for up to 3 weeks.





RHUBARB PISTACHIO PIE

Makes 1 (10-inch) pie

Rhubarb is one of our absolute favorite ingredients, perhaps because it appears so fleetingly at farmers' markets, or maybe because its pink and green stalks herald the first blush of spring, and the impending arrival of summer's bounty. While many wait for strawberries to come into season before baking with rhubarb, we like to use it as much as possible, for as long as we can get our hands on it. Its tart, slightly vegetal flavor is complex and beautiful when combined with the nutty richness of buttery frangipane, which is normally made with almonds and used as the base of classic French fruit tarts. Here, we swap the almonds for pistachios, and layer a fluffy pillow of this creamy concoction at the bottom of an all-butter piecrust to absorb the sweet-tart juices of the rhubarb. It's the perfect hit of vibrant flavor you crave when the world starts to bloom again.

All-Butter Piecrust (recipe follows)
Pistachio Frangipane (recipe follows)
Rhubarb Filling (recipe follows)
Egg wash or milk, for brushing
Turbinado sugar, for sprinkling

1. Preheat oven to 425°F (220°C)
2. On a lightly floured surface, roll half of All-Butter Piecrust into a 12-inch circle, $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Transfer to a 10-inch pie plate, and trim excess dough to 1 inch beyond edge of plate. Spread Pistachio Frangipane into prepared crust. If you're using a pie bird, place it in the center. Spread Rhubarb Filling over Pistachio Frangipane.
3. Roll remaining All-Butter Piecrust into an 11-inch circle. Place dough over filling. Trim excess dough. Fold edges under, and crimp as

desired. Brush with egg wash or milk. Sprinkle with turbinado sugar. If you're not using a pie bird, cut vents in top of dough to release steam. Place pie on a baking sheet.

4. Bake for 20 minutes, rotating pan halfway through baking. Reduce oven temperature to 350°F (180°C), and bake until crust is golden and filling is set, 30 to 40 minutes more (you'll see thick juices bubbling out when it's ready). Let cool completely on a wire rack, at least 1 hour. Cover with plastic wrap, and refrigerate for up to 1 week. Let come to room temperature before serving, or warm it in a low oven. Pie can also be frozen, covered in plastic wrap and foil, for up to 2 months. Let come to room temperature before serving.

ALL-BUTTER PIECRUST

Makes 1 (10-inch) double piecrust

- 1 cup (227 grams) unsalted European-style cultured butter
- $\frac{1}{2}$ cup (120 grams) whole milk
- 1 tablespoon (15 grams) apple cider vinegar (or any light-colored, mild vinegar)
- 3 cups (375 grams) unbleached all-purpose flour, chilled
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt

1. Cut butter into $\frac{1}{2}$ -inch cubes (a bench scraper is perfect for this, but a sharp knife works well, too), and return to refrigerator or freezer to cool.
2. In a liquid measuring cup, stir together milk and vinegar. Refrigerate until ready to use.
3. On a clean flat surface or in a large shallow bowl, toss together flour, sugar, and salt. Add butter to dry ingredients, and using a pastry blender, cut butter into flour mixture with

speed and patience, until it has been reduced to small pea-sized chunks. Spread mixture out gently to expose as much surface area as possible, then gently drizzle about half of milk mixture over flour mixture, trying to cover as wide an area as you can. Using bench scrapers or a large spoon, toss flour mixture over the liquid (don't stir, just lightly toss), spread everything out again, and repeat process with second half of liquid. You should now have a dough that will just hold together when pressed against the bowl, with visible little chunks of butter. If you need to add more liquid to bind it, do so with more cold milk, adding 1 tablespoon at a time until you reach the right texture. It's not an exact science, as everything from the humidity in the air to the dryness of your flour will affect the consistency of your dough. Once you've reached your goal, wrap dough tightly in plastic wrap, and refrigerate for at least 1 hour. Dough will keep refrigerated for up to 1 week, well wrapped, or frozen for up to 2 months.

PISTACHIO FRANGIPANE

Makes 1 cup

- $\frac{3}{4}$ cup (75 grams) shelled pistachios, toasted
- $\frac{1}{2}$ cup (67 grams) granulated sugar
- 6 tablespoons (84 grams) unsalted butter, softened
- 1 large egg (50 grams)
- 1 tablespoon (8 grams) unbleached all-purpose flour
- $\frac{1}{4}$ teaspoon (1 gram) vanilla extract

1. In the work bowl of a food processor, pulse together pistachios and sugar until sandy. Add butter, egg, flour, and vanilla; pulse until smooth.

RHUBARB FILLING

Makes about $\frac{3}{4}$ cups

- $\frac{1}{2}$ cup (150 grams) granulated sugar
- 3 tablespoons (24 grams) cornstarch
- $\frac{1}{4}$ teaspoon kosher salt
- $1\frac{1}{2}$ pounds (680 grams) fresh rhubarb, tough strings removed and cut into 1-inch pieces (about 3 cups)

Zest of 1 medium orange

1. In a large bowl, stir together sugar, cornstarch, and salt. Add rhubarb and zest, tossing to coat.

PIE BIRDS

Generally, in this modern day of streamlining (and living in small NYC apartments), we eschew “mono-tools,” those drawer-cluttering items that only do a single job and aren’t good for anything else but gathering dust. But when an object is adorable, well, that’s another story. Pie birds (a.k.a. pie vents, pie whistles, pie funnels, or pie chimneys), are both functional and decorative. They allow steam to escape from a baking fruit pie, while also making it appear that a darling baby bird is hatching out of the center of said pie. They vary widely (and some aren’t birds at all) and range in price from extremely affordable to rare collectors’ items. One thing is certain: they jazz up even the most humble pies.

1. WILLOW UNICORN PIE VENT BY JN CERAMICS

For those in search of something a bit more fantastical, perhaps you’d like to adorn your pie with a mythical unicorn. Ceramicist JoAnn Nickles creates beautiful pie vents in a range of atypical designs. We love this sweet unicorn, and think she’d be perfect atop a mixed-berry rainbow pie.

etsy.com

2. PIE CARDINAL & PIE PLATE

If you’re looking for a perfectly coordinated pair, Pfaltzgraff, a major ceramics producer, offers a bright red cardinal pie bird with a complementary Winterberry pie plate, the perfect vessel for a tart cranberry pie.

pfaltzgraff.com

3. PIE KOOKABURRA

This one-of-a-kind, delicate ceramic rendition of one of Australia’s native birds was handcrafted by artist Anita Reay. Looking for something a bit more unorthodox? She’s also made a pie lighthouse, pie ghost, and pie koala.

anitareay.com

4. NORPRO CERAMIC PIE BIRD

This will ring a nostalgic bell for anyone who ever sang the classic nursery rhyme (“Sing a song of sixpence, a pocketful of rye, four and twenty blackbirds, baked in a pie...”). The blackbird is the most ubiquitous, affordable, and easy-to-find pie bird. (It’s so iconic that it’s even available in the Museum of Modern Art’s shop!) You might stumble upon one in your local thrift store, but if you need one now, you can order it on Amazon.

amazon.com

5. BOLESŁAWIEC PIE BIRDS

Known as the Polish “Town of Ceramics,” it’s no surprise that the pie birds coming out of Bolesławiec are some of the most diverse and beautiful you’ll find anywhere. Beautifully painted with washes of vibrant color and ornate details, each is unique, and it’s hard to pick just one.

artisanimports.com



bakery profile

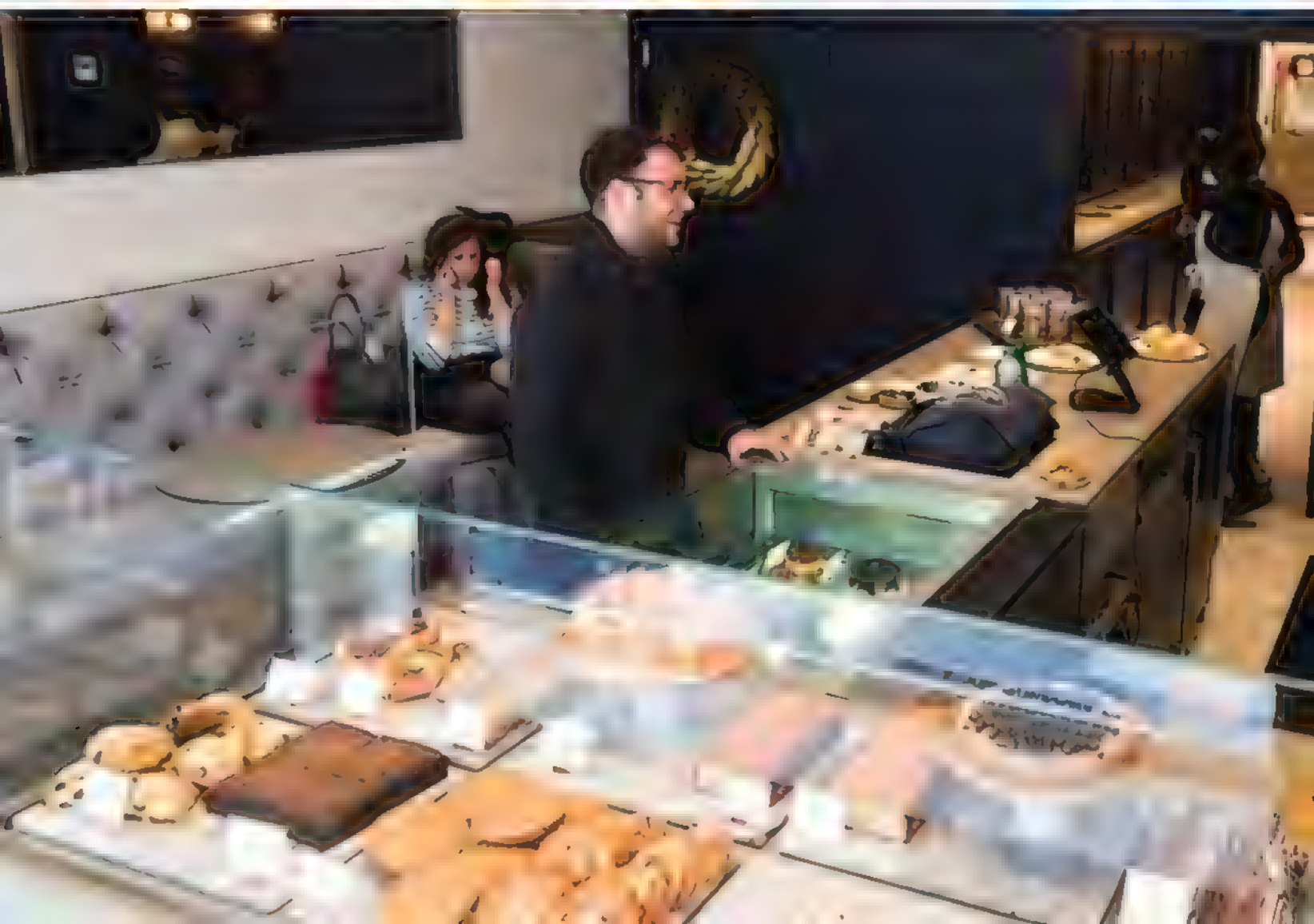




MAH-ZE-DAHR RISING

BANKER-TURNED-BAKER UMBER AHMAD IS REWRITING THE BAKERY RULES

BY JAMIE FELDMAN
PHOTOGRAPHY BY DAVE KATZ





Mah-Ze-Dahr isn't like a lot of bakeries. To start with, there's the name. Mah-Ze-Dahr is derived from the Urdu word that describes the magic or essence that makes something special—there's no direct English translation, but for owner Umber Ahmad it describes that ephemeral feeling of falling in love. Then there are the pastries, which feel at once familiar and somehow luxurious—intricately marbled dark and white chocolate black-and-white cookies; a French-style almond tart brushed with orange blossom water; perky gold-dusted chocolate choux. This is all to say nothing of the bakery itself, which forgoes a homespun aesthetic in favor of a sleek, cool design heavy on the gray and marble.

Finally, there's the fact that there's a bakery at all, given that Umber started the business as a mail-order passion project out of her New York City apartment some four years ago while still working in the upper echelons of finance.

So, where to begin? Well, to understand Mah-Ze-Dahr Bakery, it's helpful to understand Umber, a fiercely driven entrepreneur for whom baking was not part of the plan. Umber grew up in Michigan to Pakistani parents, studied pre-med at the Massachusetts Institute of Technology with hopes of becoming a surgeon, and instead ended up earning a master's degree in business at Wharton and crunching numbers at Goldman Sachs. After a half-dozen years working her way up the Wall Street ladder, Umber launched her own investment and advisory firm with clients in healthcare, aerospace, and—in case you're wondering where this is all going—the food world.

"I had always loved baking and used it as a stress reliever," says Umber. "I'd stay up until three in the morning making cakes, and read cookbooks cover-to-cover like they were novels." After one of her financial clients—chef and TV personality Tom Colicchio—tasted the leftover birthday cake Umber had made for a mutual friend, he declared it some of the best pastry he'd had in his life, and broached the idea of going into business together. Ever the planner, "I told him I wanted to create a long-standing luxury brand in the global market," says Umber, and thus, Mah-Ze-Dahr was born.



Umber's vision was to make American-style pastries, executed with French technique, and elevated with a touch of cosmopolitan flair. To bring it to life, she teamed up with Shelly Barbera, a classically trained pastry chef with stints at L'Atelier de Joël Robuchon, Le Bernardin, and Brooklyn Fare under her belt, and began developing new items with the company's mission statement in mind. "Mah-Ze-Dahr transports the curious on a delectable journey of mystery and desire."

Take, for example, the Mah-Ze-Dahr doughnut. Far from a greasy carbomb, their version is a rich brioche dough, filled with a vanilla bean-flecked pastry cream, then rolled in vanilla sugar and served, rather charmingly, with the munchkin-sized doughnut hole balanced on top like a jaunty little beret. Or, there's the Mah-Lo-Mahr (their take on the popular Mallomar cookie) involving a cinnamon-and-clove spiced speculoos biscuit piled high with vanilla marshmallow and dipped in bittersweet chocolate before being lightly garnished with edible 22-karat gold. "We want to make things that look familiar, but have a component that might not be a part of your every day," says Umber.

Her most personal item is *nisu*, a lightly sweet Scandinavian bread with cardamom-infused yeasted dough, which in Umber's version, is dusted with pearled sugar and folded into the traditional, beautiful braid. It's a nod to the Finnish nanny Umber had growing up, who instilled a love of

baking early on. "She'd bundle me up and put me on the counter while she made *nisu* and told tales, so storytelling and food became linked for me at a young age," says Umber.

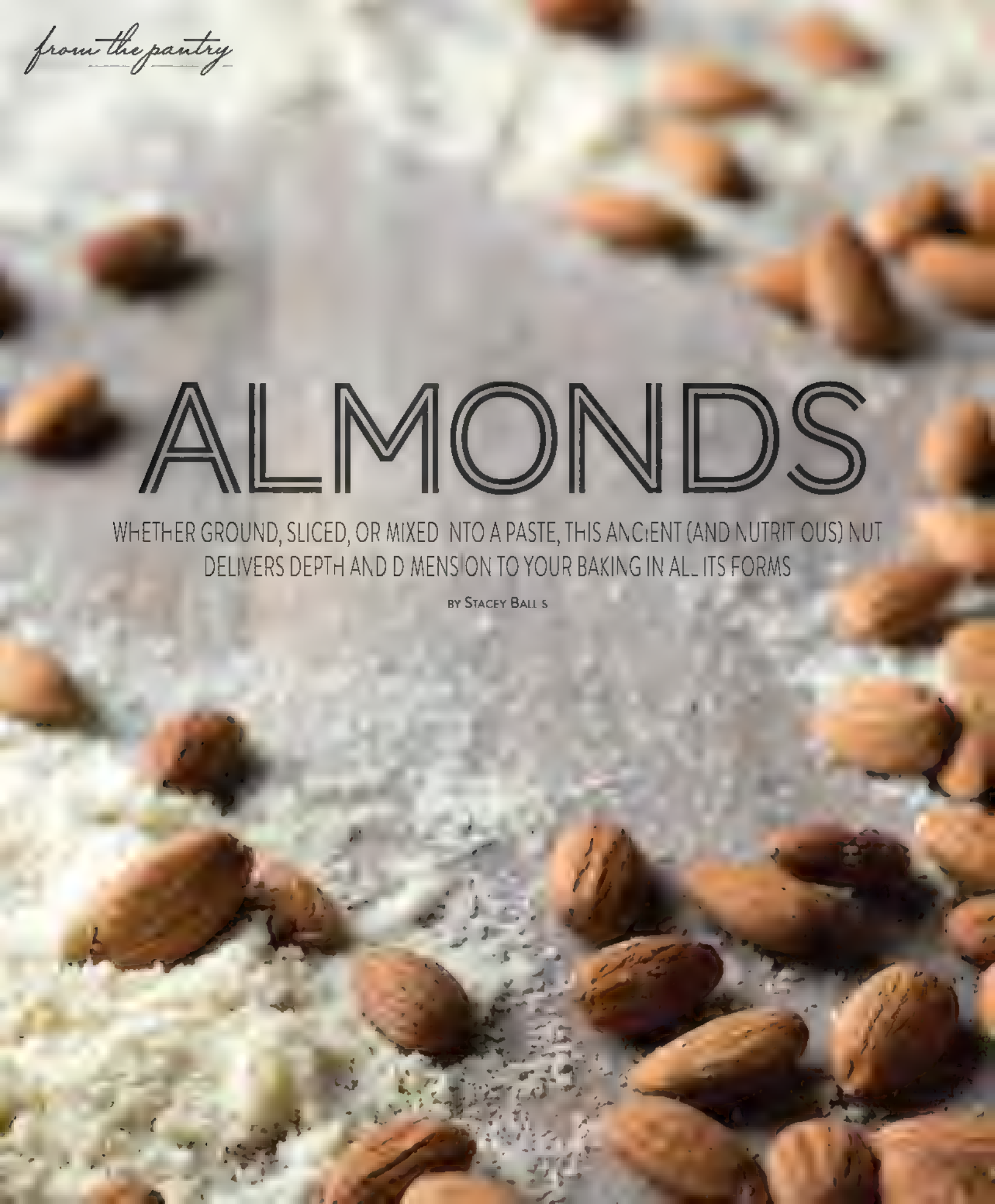
The story of Mah-Ze-Dahr added a new chapter in fall of 2016, when three-and-a-half years after launching online, Umber and Shelly opened their first brick-and-mortar storefront in New York's West Village. "The brand was developed very intentionally as a global product, so we approached our first physical home very thoughtfully to make it feel luxurious, but still comfortable and approachable," says Umber. That meant installing quartzite counters, dove gray banquettes, and a herringbone ceramic floor that looks like finely polished wood—all details that could easily translate for potential future locations in the United States and beyond. This is all secondary, of course, to the gorgeous display case, carefully filled with a jewel-box array of pastries both sweet and savory.

The increased space has given Umber and Shelly the opportunity to centralize all production under one roof (in addition to the storefront, they continue to sell online) and to experiment with new menu items. Even while expanding, Umber strives to keep her original mission statement in mind. "We never want anything to be one-note," says Umber. "We're always mixing textures, flavors, and colors. Nothing about a person is monochromatic, so why should our pastries be?" ■

A smiling woman with dark hair, wearing a white chef's coat, stands in a bakery. She is positioned in front of a glass display case filled with various pastries. The background shows a blurred view of the bakery's interior and exterior.

GO THERE

Mah-Ze-Dahr Bakery
28 Greenwich Ave.
New York, NY 10011
mahzedahrbakery.com

A close-up photograph of almonds scattered on a light-colored, textured surface. Some almonds are in sharp focus in the foreground, while others are blurred in the background, creating a sense of depth. The lighting is soft and even.

from the pantry

ALMONDS

WHETHER GROUND, SLICED, OR MIXED INTO A PASTE, THIS ANCIENT (AND NUTRITIOUS) NUT
DELIVERS DEPTH AND DIMENSION TO YOUR BAKING IN ALL ITS FORMS

BY STACEY BALLS



Almonds are a home baker's little black dress: seemingly effortless, always dependable, equally at home taking the spotlight or relegated to a supporting role. From super fancy sweets to the world's easiest three-ingredient cookie, almonds in their various forms can take your baking to the next level. Their mild flavor can practically disappear in support of other more flamboyant flavors like mango or matcha. When toasted or brought to the forefront, almond can be an extraordinary flavor focus all on its own. It is as good a friend to fruits and citrus as it is to chocolate and coffee, and with its myriad forms, from liquid extract to prepared marzipan, it is one of the most fundamental ingredients you can keep stocked.

An ancient nut, its history is long and storied. The wild bitter almond, native to the Middle East, was poisonous, containing naturally occurring hydrogen cyanide. While extract of this bitter almond was occasionally used medicinally, the risk of cyanide poisoning was high, especially for children, and so it fell out of favor. Even modern forensics experts will tell you that an odor of almonds in a deceased person's mouth is a telltale sign of cyanide poisoning.

But not all almonds fell into the bitter category, and by the early Bronze Age, the sweet almond, likely an accident of natural cross pollination, was being widely cultivated in orchards from southern Europe and northern Africa through Central Asia since the nomadic tribes used it as a staple for their extensive travels. The almond has been discovered in many archeological sites in Jordan and was even found inside the famed King Tutankhamen's tomb. Eventually, in the Mediterranean region where it grew easily and plentifully, it became famous for use in both savory and sweet dishes, from the spicy tagines of Morocco to the layered honeyed nut dishes like baklava in Greece and amaretti cookies in Italy. In Iran there is even a special traditional baby food made from sweet almonds called *harire badam*, which is almond flour mixed with milk and sometimes rice flour, and it's so popular that they sell instant versions.

The United States (California), Spain, and Australia are the largest producers of almonds since the trees grow best in climates with wet, mild winters and long, dry, hot summers. The U.S. Department of Agriculture's global almond

production forecast for this year is 1.17 million tons with a record 717,000 tons coming from the United States. Almonds are prized as much for their healthful properties, touted by doctors and nutritionists as part of a heart-healthy diet, as they are for their taste. They have high protein and fiber content, equal to peanuts, but also are a good source of magnesium, vitamin E, and potassium, as well as having a high concentration of calcium. But that doesn't make them perfect. There are concerns about the environmental impact of growing the large amounts of almonds currently in demand. Every individual almond takes over a gallon of water to grow, and since drought-plagued California produces the lion's share of almonds, with consumption on the rise, it begs the question—how much of a good thing can we sustain?

But thoughtful consumption of this delicious nut is well worth exploring, especially as a wonderful addition to your cooking and baking. With almonds around, you are always ready for any baking occasion. Need a gluten-free cake that is still moist and flavorful? Almond flour has your back. You can make any of a variety of tortes that use ground almonds instead of flour, and you can swap out some of the flour in your favorite cakes to lighten the texture. Almond extract is a little bottle of genius just sitting in your cupboard. It can enhance and deepen both chocolate and coffee desserts with just a few drops, and is necessary in any almond-forward dessert to really make almonds the star.

Two really versatile almond products to keep on hand for your baking are almond paste and marzipan. While they appear to be roughly the same (both essentially a mixture of almond flour, sugar, and water), they are actually very different. The ratio is everything. Since almond paste is an ingredient in other products, it contains a ratio of more almonds than sugar, and therefore is much less sweet and doesn't overpower baked goods. Marzipan, on the other hand, is a candy dough with a higher sugar ratio, and is packaged to either be eaten on its own or to decorate other baked goods. There is some debate over who developed the mixture first. It could be Middle Eastern or Chinese in origin, but there are examples of it from as early as the 12th century. Whoever invented it, the Europeans adopted it as a means of creating fanciful candies, and to this day, in areas of Italy and France, there are confectioners who specialize in making photo-realistic miniature sculptures of fruits and vegetables, even small animals. The United Kingdom and parts of Scandinavia use it as a thin covering for cakes, much like fondant, where it adds flavor and keeps cakes fresher longer.

And no baker would be caught without sliced and slivered almonds to serve as excellent crunch factor in everything from sweet breads to streusel toppings and granola.

STOCK YOUR SHELVES

When it comes to a baker's arsenal, almonds are your powerhouse ingredient. Here are our go-to items:

Almond Flour

Almond flour is sometimes called almond meal, and while there is no official designation that separates the two, it is generally held that almond flour is ground a bit finer than almond meal. Some companies make a distinction in their products, and some don't. You might get a more refined version of your recipe using the flour, which is the product we prefer for baking; meal gives a slightly more rustic result.

We Like: Bob's Red Mill Finely Ground Almond Flour, bobsredmill.com; \$14.39/16 ounces

Almond Paste

A simple combination of almonds, sugar, and glucose, be sure to keep paste in the pantry and not the fridge, which will dry it out.

We Like: Odense Almond Paste, odense.com; \$6.54/7 ounces

Sliced and Slivered Almonds

We recommend storing these in heavy-duty resealable plastic bags in the freezer to keep them fresh. Bring to room temp before adding to recipes.

We Like: Diamond Sliced Almonds, amazon.com; \$8.63/6 ounces; and Diamond Slivered Almonds, amazon.com; \$15.33/6 ounces

Marzipan

This candy dough is delicious all by itself, and very easy to work with. Slice into rounds right out of the tube for a last minute sweet to serve with coffee.

We Like: Solo Marzipan, bonanza.com; \$7.36/8 ounces

Almond Extract

A combination of natural flavors, alcohol, and water. Be sure to find an extract that is all natural, as the artificial flavorings lend an unpleasant metallic note to your recipes.

We Like: The Spice House Almond Extract, thespicehouse.com; \$10/4 ounces

BAKE WITH ALMONDS

In this issue, don't miss:

French Apple-Almond Cake
(in a whole story dedicated to baking with almond flour!),
page 56

Rhubarb and Almond Tart,
page 96



A PUFF PIECE

INSPIRED BY TOASTER STRUDEL, THE GRAB-AND-GO BREAKFAST TREAT OF YOUR CHILDHOOD, WE DEVELOPED A SIMPLIFIED LAMINATED DOUGH THAT OFFERS MAXIMUM FLAKINESS WITHOUT ALL THE FUSS AND INTIMIDATION OF A TRADITIONAL STRUDEL

PHOTOGRAPHY BY MARCY BLACK SIMPSON, STYLING BY MARY BETH JONES
RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER







Oversized Honey Ricotta Strudel
page 36





Strawberry
Mascarpone
Strudels
page 35

FAST PUFF PASTRY DOUGH

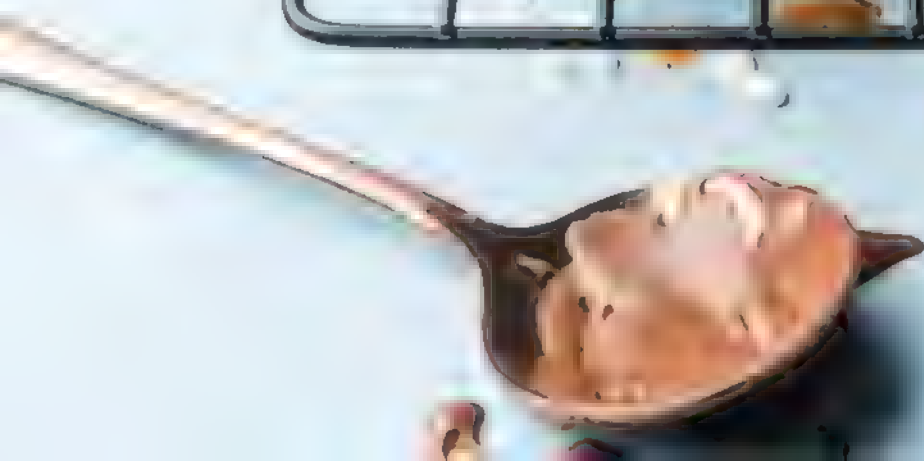
Makes dough for 10 strudels

Laminated dough often requires the arduous task of layering and folding fat—in this case butter—into the dough in a continuous loop. We save time and sanity by giving flour, salt, and frozen butter a whirl in the food processor, producing perfect little slivers of butter that in turn, help lift and separate the layers of dough while baking to deliver a ridiculously flaky puff pastry.

- 2 cups (454 grams) high-quality unsalted butter*
- 2½ cups (344 grams) all-purpose flour
- 1 tablespoon (9 grams) kosher salt
- ½ cup (120 grams) ice water

1. Freeze butter for 30 minutes.
2. In the work bowl of a food processor, place flour and salt; pulse until combined.
3. Cut frozen butter into cubes; add to flour mixture, and pulse until mixture is crumbly. With processor running, gradually add ½ cup (120 grams) ice water through food chute, processing just until mixture forms a ball.
4. On a lightly floured surface, turn out dough. Shape into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes. Dough can be made up to 3 days in advance and frozen for up to 3 months.

*We used Kerrygold.



BLUEBERRY AND BITTERS STRUDELS

Makes 10

Consider these the blueberry cordials of pastry. Orange bitters, used as an aromatic flavor enhancer in many cocktails, gives the filling in this strudel a boost as the refreshing citrus notes brighten our blueberry preserves.

Fast Puff Pastry Dough (recipe on page 33)
Blueberry and Bitters Filling (recipe follows)
1 large egg (50 grams), lightly beaten
Blueberry Bitters Glaze (recipe follows)

1. Preheat oven to 450°F (230°C). Line 2 large baking sheets with parchment paper.
2. On a lightly floured surface, roll half of Fast Puff Pastry Dough into a 26x7-inch rectangle. Using a ruler and a sharp knife, cut dough into 10 (5x3-inch) rectangles, trimming dough as needed. Repeat with remaining dough. Place half of rectangles on prepared pans.
3. Fill half of each rectangle with 1 tablespoon Blueberry and Bitters Filling, leaving a ¼-inch border on all sides. (Reserve remaining filling for Blueberry Bitters Glaze.) Brush egg wash around outside edges. Top with remaining rectangles, and crimp with a floured fork to seal.
4. Bake for 15 minutes. Let cool completely. Spread 1½ tablespoons Blueberry Bitters Glaze onto each tart. Store in an airtight container at room temperature for up to 2 days.

BLUEBERRY AND BITTERS FILLING

Makes 1 cup

- 1 cup (320 grams) Blueberry Preserves (recipe follows)
- 2 teaspoons (10 grams) Angostura Orange Bitters

1. In a small bowl, whisk together Blueberry Preserves and bitters until combined. Use immediately.

BLUEBERRY PRESERVES

Makes 1½ cups

- 2½ cups (425 grams) fresh or frozen blueberries, roughly chopped
- 1½ cups (300 grams) granulated sugar
- ¼ cup (32 grams) cornstarch
- ¼ cup (60 grams) water

1. In a medium heavy-bottomed saucepan, cook blueberries and sugar over medium heat until sugar is dissolved. Increase heat to medium-high, and bring to a boil. After berries have softened, use a potato masher to press berries just enough to release some of their juices and partially break up the berries, keeping the texture chunky.
2. Continue to boil mixture, stirring frequently to prevent scorching on bottom of pan. Mixture will foam up and expand, and then shrink back as it cooks. Use a metal spoon with a thin edge to skim foam from surface and discard.
3. In a small bowl, stir together cornstarch and ¼ cup (60 grams) water.
4. Continue boiling until mixture thickens to a slow bubble and registers 215°F (102°C) on a candy thermometer. Stir in cornstarch mixture, and boil for 1 to 2 minutes, stirring constantly. Mixture will thicken. Pour preserves into jars or plastic containers, and refrigerate for at least 1 hour before using. Preserves will keep refrigerated for up to 2 months or frozen for up to 6 months in a jar with a tight fitting lid.

BLUEBERRY BITTERS GLAZE

Makes 1 cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (40 grams) Blueberry and Bitters Filling (recipe precedes)
- 2 tablespoons (30 grams) whole milk

1. In a small bowl, whisk together all ingredients until combined. Use immediately.

STRAWBERRY MASCARPONE STRUDELS

Makes 10

While decorating these classic strawberry and mascarpone-filled pastries, we looked to strudels' nostalgic breakfast cousin, the Pop Tart. For our version, we swap out the usual sprinkles for crushed freeze-dried strawberries for a more refined look and an extra boost of berry.

Fast Puff Pastry Dough (recipe on page 33)
1 (8-ounce) container (227 grams) mascarpone cheese, softened

Strawberry Preserves (recipe follows)

1 large egg (50 grams), lightly beaten
Mascarpone Glaze (recipe follows)
Garnish: crushed freeze-dried strawberries

1. Preheat oven to 450°F (230°C). Line 2 large baking sheets with parchment paper.
2. On a lightly floured surface, roll half of Fast Puff Pastry Dough into a 26x7-inch rectangle. Using a ruler and a sharp knife, cut dough into 10 (5x3-inch) rectangles, trimming dough as needed. Repeat with remaining dough. Place half of rectangles on prepared pans.
3. Place mascarpone cheese in a pastry bag, and fill half of each rectangle with about 2 teaspoons mascarpone to make an ¼-inch layer, leaving a ¼-inch border on all sides. Top with 2 heaping teaspoons Strawberry Preserves. Brush egg wash around outside edges. Top with remaining rectangles, and crimp with a floured fork to seal.
4. Bake for 15 minutes. Let cool completely. Spread 1½ tablespoons Mascarpone Glaze onto each tart. Garnish with freeze-dried strawberries, if desired. Store in an airtight container at room temperature for up to 2 days.

STRAWBERRY PRESERVES

Makes 1½ cups

- 1 (16-ounce) package (454 grams) fresh or frozen strawberries, partially thawed and roughly chopped
- 1½ cups (300 grams) granulated sugar
- ¼ cup (32 grams) cornstarch
- ¼ cup (60 grams) water

1. In a medium heavy-bottomed saucepan, cook strawberries and sugar over medium heat until sugar is dissolved. Increase heat to medium-high, and bring to a boil. After berries have softened, use a potato masher to press berries just enough to release some of their juices and partially break up the berries, keeping the texture chunky.
2. Continue to boil mixture, stirring frequently to prevent scorching on bottom of pan. Mixture will foam up and expand, and then shrink back as it cooks. Use a metal spoon with a thin edge to skim foam from surface and discard.
3. In a small bowl, stir together cornstarch and ¼ cup (60 grams) water.
4. Continue boiling until mixture thickens to a slow bubble and registers 215°F (102°C) on a candy thermometer. Stir in cornstarch mixture, and boil for 1 to 2 minutes, stirring constantly. Mixture will thicken. Pour preserves into jars or

plastic containers, and refrigerate for at least 1 hour before using. Preserves will keep refrigerated for up to 2 months or frozen for up to 6 months in a jar with a tight fitting lid.

MASCARPONE GLAZE

Makes 1 cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (28 grams) mascarpone cheese
- 2 tablespoons (30 grams) whole milk

1. In a small bowl, whisk together confectioners' sugar and mascarpone cheese. Gradually whisk in milk until combined. Use immediately

OVERSIZED HONEY RICOTTA STRUDEL

Makes 8 to 10 servings

This sophisticated slab was Elizabeth's favorite. We opted for a creamy honey topping, a thicker version of honey that, unlike liquid honey, contains a crystalline structure that makes it ideal for spreading. Bonus points? The pastry's 13x9-inch shape allows you to get extravagant with the portions.

Fast Puff Pastry Dough (recipe on page 33)
Ricotta Filling (recipe follows)

- 1 large egg (50 grams), lightly beaten
- $\frac{1}{4}$ cup (95 grams) creamy honey spread*
- $\frac{1}{2}$ teaspoon (1 gram) ground black pepper

1. Preheat oven to 450°F (230°C).
2. On a lightly floured surface, roll half of Fast Puff Pastry Dough into a 15x12-inch rectangle. Place a quarter rimmed (13x9-inch) sheet pan upside down in center of dough. Trim dough to $\frac{1}{2}$ inch around all sides of pan. Place dough in sheet pan, letting excess extend over sides of pan. Fill with Ricotta Filling. Brush egg wash along inside edges of dough.
3. Roll remaining dough into a 12x9-inch rectangle, and place on top of filling. Press dough along sides of pan to crimp.
4. Bake until golden brown, 15 to 20 minutes. Let cool completely. Spread with honey spread, and sprinkle with pepper. Store wrapped in foil at room temperature for up to 2 days

*We used Natural American Foods Honey Original Creamy Spread.

RICOTTA FILLING

Makes $1\frac{1}{2}$ cups

- $\frac{3}{4}$ cup (169 grams) ricotta cheese
- $\frac{1}{4}$ cup (169 grams) cream cheese, softened
- $\frac{1}{4}$ cup (90 grams) confectioners' sugar

1. In a medium bowl, combine ricotta, cream cheese, and confectioners' sugar. Use immediately

NUTELLA AND MARSHMALLOW STRUDELS

Makes 10

These indulgent rounds prove that chocolate for breakfast is here to stay. The final touch, a simple White Drizzle made with milk and sugar, is our nod to the original Pillsbury Toaster Strudel icing.

Fast Puff Pastry Dough (recipe on page 33)

- $\frac{1}{4}$ cup (192 grams) chocolate-hazelnut spread*

Marshmallow Filling (recipe follows)

1 large egg (50 grams), lightly beaten

Chocolate Glaze (recipe follows)

White Drizzle (recipe follows)

1. Preheat oven to 450°F (230°C). Line 2 large baking sheets with parchment paper.
2. Roll half of Fast Puff Pastry Dough to $\frac{1}{8}$ -inch thickness. Using a 4-inch round cutter, cut dough, rerolling scraps as necessary. Repeat with remaining dough until you have 20 rounds. Place half of rounds on prepared pans
3. Spread 1 tablespoon chocolate-hazelnut spread onto half of rounds, leaving a $\frac{1}{4}$ -inch border. Place Marshmallow Filling in a piping bag, and pipe an $\frac{1}{8}$ -inch layer on top of chocolate-hazelnut spread. Brush egg wash around outside edges. Top with remaining rounds, and crimp with a floured fork to seal.
4. Bake for 15 minutes. Let cool completely. Spread $\frac{1}{2}$ tablespoon Chocolate Glaze in center of each tart, and drizzle with White Drizzle. Store in an airtight container at room temperature for up to 2 days.

*We used Nutella.

MARSHMALLOW FILLING

Makes 3 to 4 cups

- 3 large egg whites (90 grams)
- $\frac{1}{2}$ teaspoon (1 gram) cream of tartar
- $\frac{1}{2}$ cup (133 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- $\frac{1}{4}$ cup (255 grams) light corn syrup
- $\frac{1}{4}$ cup (80 grams) water
- 2 teaspoons (12 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at low speed until foamy, about 2 minutes. Increase mixer speed to medium. Add 2 tablespoons (24 grams) sugar, and beat until soft peaks form, about 2 minutes
2. In a medium saucepan, cook corn syrup, $\frac{1}{4}$ cup (80 grams) water, and remaining $\frac{1}{2}$ cup (133 grams) sugar over medium heat, stirring frequently, until mixture reaches firm ball stage (248°F/120°C on a candy thermometer), about 15 minutes.
3. With mixer on medium speed, add corn syrup mixture in a slow, steady stream. Increase mixer speed to high, and beat for 5 minutes. Add vanilla bean paste, and beat for 1 minute. Store in an airtight container at room temperature for up to 2 weeks.

CHOCOLATE GLAZE

Makes $\frac{1}{4}$ cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (30 grams) whole milk
- 1 tablespoon (5 grams) unsweetened cocoa powder

1. In a small bowl, whisk together all ingredients until combined. Use immediately.

WHITE DRIZZLE

Makes $\frac{1}{4}$ cup

- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk

1. In a small bowl, whisk together confectioners' sugar and milk until combined. Use immediately. ☐



Perfect FORM

YOUR SPRINGFORM PAN IS CALLING, AND
COOKBOOK AUTHOR AND BAKING BLOGGER
YOSSY AREFI IS ANSWERING WITH FIVE RECIPES
WORTH BREAKING YOURS OUT



RECIPE DEVELOPMENT, PHOTOGRAPHY,
AND FOOD STYLING BY YOSSY AREFI





Deep-Dish Quiche
with Spring Vegetables
page 47







APRICOT AND HAZELNUT CRUMB TART

Makes 1 (9-inch) tart

This deep-dish tart is a true celebration of one of Yossy's very favorite fruits—the rosy-cheeked apricot. Apricots are one of those fruits that truly come alive with a bit of heat, and in this tart they are wrapped in a toasty and crunchy hazelnut crust and crumble. Use Blenheim apricots if they are available where you live—their honey sweet flavor just can't be beat.

- 1½ cups (151 grams) plus 2 tablespoons (14 grams) toasted skinned hazelnuts, divided
- ¾ cup (80 grams) confectioners' sugar
- 2 cups (250 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) plus ¼ teaspoon kosher salt, divided
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) cold water
- ½ cup (100 grams) granulated sugar
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 2 pounds (910 grams) fresh apricots, quartered
- Vanilla ice cream, to serve

1. In the work bowl of a food processor, pulse together 1½ cups (151 grams) hazelnuts and confectioners' sugar until combined. Add 2 cups (250 grams) flour and 1 teaspoon (3 grams) salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.

2. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. With processor running, pour egg mixture through food chute in a slow, steady stream until combined. Pulse until mixture begins to hold together, adding more water if necessary. (The dough should hold together easily when squeezed.) Reserve 1 cup (235 grams) hazelnut mixture for topping. Press remaining mixture into bottom and up sides of a 9-inch springform pan. Freeze until firm.

3. Preheat oven to 375°F (190°C).

4. In a small bowl, combine granulated sugar and vanilla bean seeds with fingertips. Stir in remaining ¼ teaspoon salt; set aside. Roughly chop remaining 2 tablespoons (14 grams) hazelnuts; set aside.

5. Sprinkle remaining 1 tablespoon (8 grams) flour in prepared tart shell. Starting from outside edge, arrange apricots, standing upright with skins facing out, in tight concentric circles. They should be tightly packed so they stand up on their ends. Sprinkle apricots with sugar mixture. Crumble reserved 1 cup (235 grams) hazelnut mixture over apricots. Sprinkle with chopped hazelnuts.

6. Bake until topping is deep golden brown and fruit is bubbly, 50 to 60 minutes, covering with foil to prevent excess browning, if necessary. Let cool completely in pan. Remove ring, and serve at room temperature with ice cream.



Crème Fraîche
Cheesecake



CRÈME FRAÎCHE CHEESECAKE

Makes 1 (9-inch) cake

A bit of almond meal and browned butter give the crust of this cheesecake a unique toasty flavor that pairs beautifully with the tangy crème fraîche filling. Cheesecake can be tricky to get right, but Yossy's top tips are to make sure all of the ingredients are at room temperature, mix the filling carefully and thoroughly so it is silky smooth, and in lieu of a messy water bath, just set a pan of hot water on the bottom of your oven—something she learned from author and baking blogger Sarah Keiffer. Serve this with a bit of seasonal fruit macerated with sugar.

- 5 tablespoons (70 grams) unsalted butter
- 1 cup (130 grams) graham cracker crumbs
- ½ cup (48 grams) almond meal
- 1¼ cups (250 grams) plus 3 tablespoons (36 grams) granulated sugar, divided
- 1 teaspoons (3 grams) plus ¼ teaspoon kosher salt, divided
- 2 pounds (910 grams) cream cheese, softened
- 1 vanilla bean, split lengthwise, seeds scraped and reserved, or 1 tablespoon (13 grams) vanilla extract
- 2 cups (480 grams) crème fraîche, room temperature
- 4 large eggs (200 grams), room temperature and lightly beaten
- 1 tablespoon (15 grams) fresh lemon juice
- Macerated seasonal fruit, to serve

1. Preheat oven to 325°F (170°C). Wrap the sides of a 9-inch springform pan with foil.
2. In a medium saucepan, heat butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma. Remove from heat, and let cool slightly.
3. In a large bowl, stir together graham cracker crumbs, almond meal, 3 tablespoons (36 grams) sugar, and ¼ teaspoon salt. Add cooled browned butter, and stir until combined. Press mixture into bottom of prepared pan.
4. Bake until golden brown, 9 to 11 minutes. Let cool slightly.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese

at medium-high speed until smooth, 4 to 5 minutes, stopping to scrape sides of bowl. Add vanilla bean seeds (if using) and remaining 1¼ cups (250 grams) sugar; beat until combined, about 2 minutes, stopping to scrape sides of bowl. Add crème fraîche, beating until combined.

6. With mixer running, slowly add eggs, beating until combined. Add vanilla extract (if using), lemon juice, and remaining 1 teaspoon (3 grams) salt, beating just until combined. Pour filling onto prepared crust. Firmly tap pan on counter about 10 times to release any air bubbles.

7. Before putting the cheesecake in oven, place a 13x9-inch baking dish in bottom of your oven, and fill it with hot water. (This will create a moist environment, which will help prevent cracks in your cheesecake.)

8. Bake until edges are set and center is jiggly, about 1 hour. Turn oven off, and leave cheesecake in oven with door cracked with a wooden spoon for 4 hours. Remove from oven. Run a knife around edges of cheesecake to release sides. (As cheesecake cools, it shrinks, which is why you run a knife around sides before you refrigerate it so it doesn't crack during cooling.) Loosely cover, and refrigerate for at least 4 hours or up to 2 days. Remove ring; slice, and serve with fruit.

SWEET CHERRY AND CORNMEAL UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Upside-down cakes are one of the very best ways to use just about any seasonal fruit, and this version with juicy sweet cherries and a light and fluffy cornmeal-flecked cake batter is a stunner. The cornmeal cake pairs well with just about any fruit—try peaches or nectarines later in the season. Don't forget to serve it with a bit of vanilla ice cream or whipped cream.

- ¾ cup (73 grams) firmly packed brown sugar
- ¾ cup (113 grams) plus 3 tablespoons (42 grams) unsalted butter, softened
- ¾ teaspoon (2.25 grams) plus ¼ teaspoon kosher salt, divided
- 1¼ pounds (570 grams) sweet cherries, pitted

- ¾ cup (150 grams) granulated sugar
- 1 teaspoon finely grated lemon zest
- 2 large eggs (50 grams)
- 1½ cups (150 grams) cake flour
- 6 tablespoons (54 grams) cornmeal
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (180 grams) whole buttermilk
- 1 teaspoon (4 grams) vanilla extract
- Vanilla ice cream or whipped cream, to serve

1. Preheat oven to 350°F (180°C). Line a 9-inch springform pan with parchment paper, and butter pan and parchment.
2. In a medium saucepan, heat brown sugar, 3 tablespoons (42 grams) butter, and ¼ teaspoon salt over medium heat. Cook, whisking occasionally, until butter is melted and sugar is dissolved. Pour mixture into prepared pan. Arrange cherries in a single layer on top of butter mixture.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, zest, and remaining ¼ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda, and remaining ¾ teaspoon (2.25 grams) salt. In a small bowl, stir together buttermilk and vanilla.
5. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter onto cherries. Firmly tap pan on counter to settle batter between cherries and release air bubbles. Place pan on a baking sheet lined with parchment paper.
6. Bake until golden, puffed, and a wooden pick inserted in center comes out clean, 40 to 50 minutes, rotating pan and covering with foil halfway through baking to prevent excess browning. Let cool on a wire rack for 15 minutes. Carefully remove ring; invert cake onto a serving board or platter. Carefully remove parchment. Serve warm with ice cream or whipped cream.

DEEP-DISH QUICHE WITH SPRING VEGETABLES

Makes 1 (9-inch) quiche

Quiche is such a classic brunch dish, but it's also easy to adapt to your own tastes and the season. This one is packed full of a generous amount of caramelized shallots and leeks, springy greens, and of course, some cheese. Yassy likes to serve it with a bit of herb salad made from chopped parsley, chives, and dill dressed with lemon juice, olive oil, and flaky salt for a little punch of spring flavor.

- 1½ cups (128 grams) rye flour
 - 1½ cups (156 grams) all-purpose flour
 - 2 teaspoons (6 grams) and ¼ teaspoon kosher salt, divided
 - 1 cup (227 grams) cold unsalted butter, cubed
 - 3 tablespoons (45 grams) ice water
 - 3 tablespoons (42 grams) olive oil
 - 2½ cups (250 grams) thinly sliced shallots (about 10 small)
 - 1 cup (100 grams) thinly sliced leeks (white and pale green parts only), about 2
 - ¼ cup (1-inch pieces) (53 grams) fresh asparagus
 - 2 cups (53 grams) chopped fresh baby spinach
 - 6 large eggs (300 grams)
 - 2 cups (480 grams) whole milk
 - 1 cup (240 grams) heavy whipping cream
 - 2 teaspoons (10 grams) Dijon mustard
 - ½ teaspoon (1 gram) ground black pepper
 - 1 cup (100 grams) grated cheese (such as aged provolone or Monterey Jack), divided
- Salad, to serve

1. In the work bowl of a food processor, pulse together flours and 1 teaspoon (3 grams) salt until combined. Add cold butter, and pulse until pea-sized pieces remain.
2. With processor running, gradually pour 3 tablespoons (45 grams) ice water through food chute in a slow, steady stream until combined. Pulse until mixture begins to hold together, adding more water if necessary. (The dough should hold together easily when squeezed.)
3. Turn out dough onto a heavily floured surface, and press into a rectangle. Roll to ¼-inch thickness. Fold dough into thirds, like a letter. Rotate dough 90 degrees, and fold into thirds again. Wrap dough in plastic wrap, and

refrigerate for at least 30 minutes.

4. On a lightly floured surface, roll dough into a 15-inch circle. Transfer to a 9-inch springform pan, pressing into bottom and 1½ inches up sides. (Dough is very tender—if dough tears, you can repair any cracks with excess dough.) Trim excess dough. Freeze for at least 2 hours or overnight.
5. Preheat oven to 350°F (180°C). Line crust with foil; add pie weights. Place pan on a baking sheet
6. Bake until lightly golden brown, about 50 minutes. Remove foil and weights. Reduce oven temperature to 325°F (170°C)
7. In a large skillet, heat oil over medium-low heat. Add shallot, leek, and ¼ teaspoon salt; cook, stirring occasionally, until deep golden brown and caramelized, 30 to 40 minutes. Add asparagus, and cook until just green, about 2 minutes. Remove from heat, and fold in spinach, letting excess heat wilt spinach.
8. In a large bowl, whisk eggs. Add milk, cream, mustard, pepper, and remaining 1 teaspoon (3 grams) salt. Add vegetables and ½ cup (50 grams) grated cheese. Carefully pour mixture into prepared crust. Top with remaining ½ cup (50 grams) cheese
9. Bake until golden brown, set at edges, and slightly jiggly in center, 1 hour and 15 minutes to 1½ hours, covering with foil to prevent excess browning, if necessary. Let cool on a wire rack for at least 30 minutes before slicing. Serve with salad

CHEESY SCALLION PULL-APART ROLLS

Makes 16

These rolls are admittedly a little bit over the top and are jam-packed with cheese and springy scallions. They'd make an ideal partner to just about any soup or stew, or even your scrambled eggs in the morning. Serve these warm the day they are baked for maximum cheesy enjoyment.

- ¾ cup (60 grams) warm water (105°F/41°C to 110°F/43°C)
- 2 tablespoons (24 grams) granulated sugar
- 2½ teaspoons (7 grams) active dry yeast
- ¾ cup (180 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 2 large eggs (100 grams)
- 4 cups (500 grams) all-purpose flour, plus more as necessary

- 2 teaspoons (6 grams) kosher salt
- ¾ cup (75 grams) sliced green onion, divided
- ½ cup (50 grams) (¼-inch-cubes) Cheddar cheese, divided
- ½ cup (50 grams) (¼-inch-cubes) Gruyère cheese, divided
- 5 tablespoons (70 grams) unsalted butter, softened
- ¼ cup (57 grams) unsalted butter, melted and cooled
- ½ teaspoon (1.5 grams) flaked salt
- ¼ teaspoon crushed red pepper

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine ¾ cup (60 grams) warm water, sugar, and yeast. Let stand until mixture is foamy, about 5 minutes.
2. With mixer on medium-low speed, add warm milk and eggs to yeast mixture, beating until combined. Add flour and salt, beating until a dough forms. Add ½ cup (50 grams) green onion, ¼ cup (25 grams) Cheddar, and ¼ cup (25 grams) Gruyère, beating just until combined. Add softened butter, 1 tablespoon (14 grams) at a time, making sure each piece is well incorporated before adding the next. Knead until smooth and elastic, about 5 minutes. (The dough will be soft and may stick to the bowl a bit. Add a bit more flour if the dough seems very sticky.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Let rise in a warm draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
4. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper; set a 9-inch springform pan on baking sheet.
5. Turn out dough onto a lightly floured surface, and cut into 16 equal pieces (about 2 ounces/55 grams each). Gather corners of each piece together, and roll tightly to shape into a ball. Roll each ball in melted butter, and place in springform pan, seam side down. Loosely cover pan with a clean towel or plastic wrap, and let rise for 30 minutes. Sprinkle with remaining ¼ cup (25 grams) green onion. Top with remaining ¼ cup (25 grams) Cheddar and remaining ¼ cup (25 grams) Gruyère. Sprinkle with flaked salt and red pepper.
6. Bake until golden brown and puffed, 30 to 40 minutes. Serve warm. ☐



Cheesy Scallion Pull-Apart Rolls

A close-up photograph of a cake roll, likely an Almond Joy, resting on a light-colored wooden surface. The cake is covered in a thick layer of light brown almond butter frosting, which is heavily textured with almond meal or finely ground almonds. A single almond is placed on top of the cake roll. In the background, a white plate and a glass are partially visible, and a dark, round object is in the top right corner.

Almond JOY



ALMOND FLOUR BRINGS SUBTLE
NUANCE AND COMPLEX FLAVOR
TO BAKED GOODS. WE ADDED IT
TO A FEW OF OUR FAVORITES TO
GIVE THEM A NUTTY BOOST.

PHOTOGRAPHY BY WILLIAM DICKEY / STYLING BY
LUCY HERNDON / RECIPE DEVELOPMENT AND
FOOD STYLING BY EMILY TURNER



PRO TIP

Use almond flour made from blanched whole almonds for each of the following recipes. Flour made with unblanched almonds will give your baked good a slightly grainier texture and darker color.



BEAR CLAWS

Makes 12

Originating in the United States in the mid-1920s, these flaky puff pastries get their name from the oversized claw-like shape. As the dough rises, the sections separate, creating the "claws," which conceal a homemade, almond flour-based marzipan filling.

- 4 cups (500 grams) all-purpose flour
 - 2½ cups (568 grams) cold high-quality unsalted butter,* cubed
 - 2 teaspoons (6 grams) kosher salt
 - ¾ cup (180 grams) cold water
 - 1 large egg (50 grams)
 - 1 teaspoon (5 grams) whole milk
- Marzipan Filling (recipe follows)
- ½ cup (57 grams) sliced almonds
 - 2 tablespoons (24 grams) turbinado sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, butter, and salt at low speed just until butter is coated with flour, about 30 seconds. With mixer running, add ¾ cup (180 grams) cold water in a slow, steady stream just until dough comes together, about 1 minute (there will still be large pieces of butter). Cover and refrigerate for 30 minutes.
2. On a lightly floured surface, roll dough into an 18x11-inch rectangle. Fold dough into thirds like a letter. Rotate dough 90 degrees, and fold into thirds again. Wrap dough in plastic wrap, and refrigerate for at least 1 hour.
3. Divide dough in half. On a lightly floured surface, roll half of dough into a 15x11-inch rectangle. Trim edges of dough. Cut dough in half lengthwise; cut each half into 3 (5½x5-inch) rectangles. Repeat with remaining dough.

4. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper.
5. In a small bowl, whisk together egg and milk. Fill a pastry bag with Marzipan Filling, and pipe into center of each rectangle. Brush edges with egg mixture, and fold dough over filling, pressing sealed edges to seal. Trim edges with a pizza wheel to further seal. Using a sharp knife, make 4 cuts on sealed edge of dough, being careful not to cut through to filling. Transfer to prepared pans, gently curving to spread out cuts. Freeze for 10 minutes. Brush tops of dough with egg mixture, and sprinkle with almonds and coarse sugar.
6. Bake until golden brown, about 20 minutes. Let cool slightly before serving. Bear Claws can be prepared days in advance and frozen until ready to bake.

*We used Plugrá.

MARZIPAN FILLING

Makes about 1½ cups

- 2 cups (240 grams) confectioners' sugar
 - 2 cups (192 grams) almond flour (see Pro Tip)
 - 2½ tablespoons (35 grams) unsalted butter
 - 2 tablespoons (30 grams) amaretto
 - 1 large egg white (30 grams)
 - 1½ teaspoons (6 grams) almond extract
1. In the work bowl of a food processor, place confectioners' sugar and almond flour; process until combined. Add butter, amaretto, egg white, and almond extract; process until mixture comes together. (Mixture will be softer than a typical marzipan.) Use immediately.



APRICOT FRANGIPANE TART

Makes 1 (14x4-inch) tart.

The tart's crust is made with almond flour, which lends to this not-too-sweet dessert's crust.

Frangipane is almond paste cream, adding the dairy element, and a pinch of salt to the flour, which adds to both taste and texture.

- 1 cup (125 grams) all-purpose flour
- 1½ cups (120 grams) almond flour, divided (see Pro Tip, page 51)
- 1 cup (100 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- 1 teaspoon (7.5 grams) kosher salt
- 3 tablespoons (96 grams) cold, unsalted butter
- 3 tablespoons (45 grams) cold water
- 2 cup (113 grams) unsalted butter, softened
- 2 large eggs (100 grams)
- 1 teaspoon (5 grams) dark rum
- 1 teaspoon (5 grams) almond extract

- 1 small apricots (250 grams), peeled and halved
- 1 3 tablespoons (60 grams) apricot jam, warmed and strained

1. In the work bowl of a food processor, place all-purpose flour, 1 cup (24 grams) almond flour, 1 teaspoon (4 grams) sugar, and salt. Process until combined. Add cold butter and pulse until mixture is crumbly. With processor running, add 3 tablespoons (45 grams) cold water in a slow, steady stream just until dough comes together but is not sticky (you may not need all the water). Shape dough into a disk and wrap in plastic wrap. Refrigerate for at least 30 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and remaining 1 cup (100 grams) sugar at medium-high speed until creamy, 3 to 4 minutes. Stop to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at

a time, beating just until combined after each addition. Stir in rum and almond extract. Stir in remaining 1 cup (96 grams) almond flour just until combined.

3. Preheat oven to 350°F (180°C). Lightly spray a 14x4-inch tart pan with baking spray with flour.

4. On a lightly floured surface, roll dough into a 15x5-inch rectangle. Transfer to prepared pan, pressing into bottom and up sides. Trim edges of dough and freeze in pan for 10 minutes. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.

Bake just until edges are set, 10 to 12 minutes. Carefully remove paper and weights, and bake 2 minutes more. Let cool. Spread filling into cooled crust. Top with apricots, cut side down.

5. Place tart pan on a rimmed baking sheet to catch any drips. Bake until lightly browned, 40 to 45 minutes. Let cool for 20 minutes before removing from pan. Brush tops of apricots with jam before serving.





FRENCH APPLE-ALMOND CAKE

Makes 1 (8-inch) cake

From the dense, custardy bottom to the crisp top layer, almond flour amplifies the textures that are characteristic of this classic French cake.

Additional egg yolks in the cake's base also boost its custard-like consistency.

- 2 Granny Smith apples (370 grams) peeled, cored, and thinly sliced
- 1 Gala apple (185 grams) peeled, cored, and thinly sliced
- 1 large egg (50 grams)
- 1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- $\frac{1}{2}$ cup (113 grams) unsalted butter, melted
- 1 tablespoon (15 grams) apple brandy
- 1 teaspoon (6 grams) vanilla bean paste
- $\frac{3}{4}$ cup (94 grams) all-purpose flour
- $\frac{3}{4}$ cup (72 grams) almond flour (see Pro Tip, page 51)
- 2 teaspoons (10 grams) baking powder
- $\frac{1}{8}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ cup (60 grams) whole milk
- 2 large egg yolks (37 grams)
- $1\frac{1}{2}$ tablespoons (10.5 grams) sliced almonds

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with baking spray with flour.

2. In a medium bowl, combine Granny Smith and Gala apples. Microwave on high until apples are softened but not translucent, about 2 minutes. Let cool; strain excess liquid.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat egg and 2 tablespoons (24 grams) sugar at medium speed until pale in color, about 2 minutes. Stir in melted butter, brandy, and vanilla paste.

4. In a medium bowl, whisk together flours, baking powder, salt, and remaining $\frac{1}{2}$ cup (200 grams) sugar. Gradually add flour mixture to egg mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.

5. In a large bowl, whisk together $\frac{1}{2}$ cup batter and egg yolks. Stir in apples until combined, reserving $\frac{1}{4}$ cup (46 grams) apples. Spread egg yolk batter into prepared pan. Top with remaining batter, smoothing with an offset spatula. Press reserved $\frac{1}{4}$ cup (46 grams) apples into top of batter, and sprinkle with almonds.

6. Place springform pan on a rimmed baking sheet to catch any drips. Bake in bottom third of oven for 30 minutes. Raise springform pan to middle of oven, and bake until a wooden pick inserted in center comes out clean, about 35 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Run a knife around edges of cake to loosen before removing from pan. Let cool completely on base of pan before serving.

Note: The traditional French apple cake calls for the use of a variety of different apples. We went with the slightly tart Granny Smith and the sweeter Gala.

PRO TIP

Microwaving the apples before stirring them into the batter removes the excess water content, which ensures your cake doesn't become soggy while baking.





BLUEBERRY-ALMOND GALETTES

Makes 3 (7-inch) tarts

Almond flour is fine, but standard all-purpose flour absorbs more moisture from the dough, giving the buttermilk crust of these galettes added crispness. A hint of tart lemon zest balances out the sweetness of the blueberries.

- 2 cups (192 grams) almond flour (see Pre-Tip, page 51)
- 1 1/2 cups (219 grams) all-purpose flour
- 1 cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 1 1/2 teaspoons (4.5 grams) kosher salt
- 1 cup (222 grams) unsalted butter, softened
- 1/2 tablespoons (30 grams) whole buttermilk
- 1/2 tablespoons (30 grams) cold water
- 5 1/4 cups (693 grams) fresh blueberries, divided
- 1/2 tablespoons (24 grams) cornstarch
- 1/2 teaspoon lemon zest
- 1/2 tablespoon (15 grams) fresh lemon juice
- 1 large egg (50 grams), lightly beaten
- 1/2 tablespoons (24 grams) turbinado sugar

1. In the work bowl of a food processor, place flour, 1/2 tablespoons (24 grams) granulated sugar, and salt; process until combined. Add butter and pulse until mixture is crumbly.

2. In a small bowl, stir together buttermilk and 1/2 tablespoons (30 grams) cold water. With processor running, add buttermilk mixture in a slow, steady stream just until dough comes together but is not sticky. Shape dough into a disk and wrap in plastic wrap. Refrigerate for at least 30 minutes.

3. In a large bowl, combine 1 cup (170 grams) blueberries, cornstarch, lemon zest and juice, and remaining 1/2 cup (100 grams) granulated sugar. With a fork or potato masher, crush blueberries. Stir in remaining 4 1/4 cups (723 grams) blueberries.

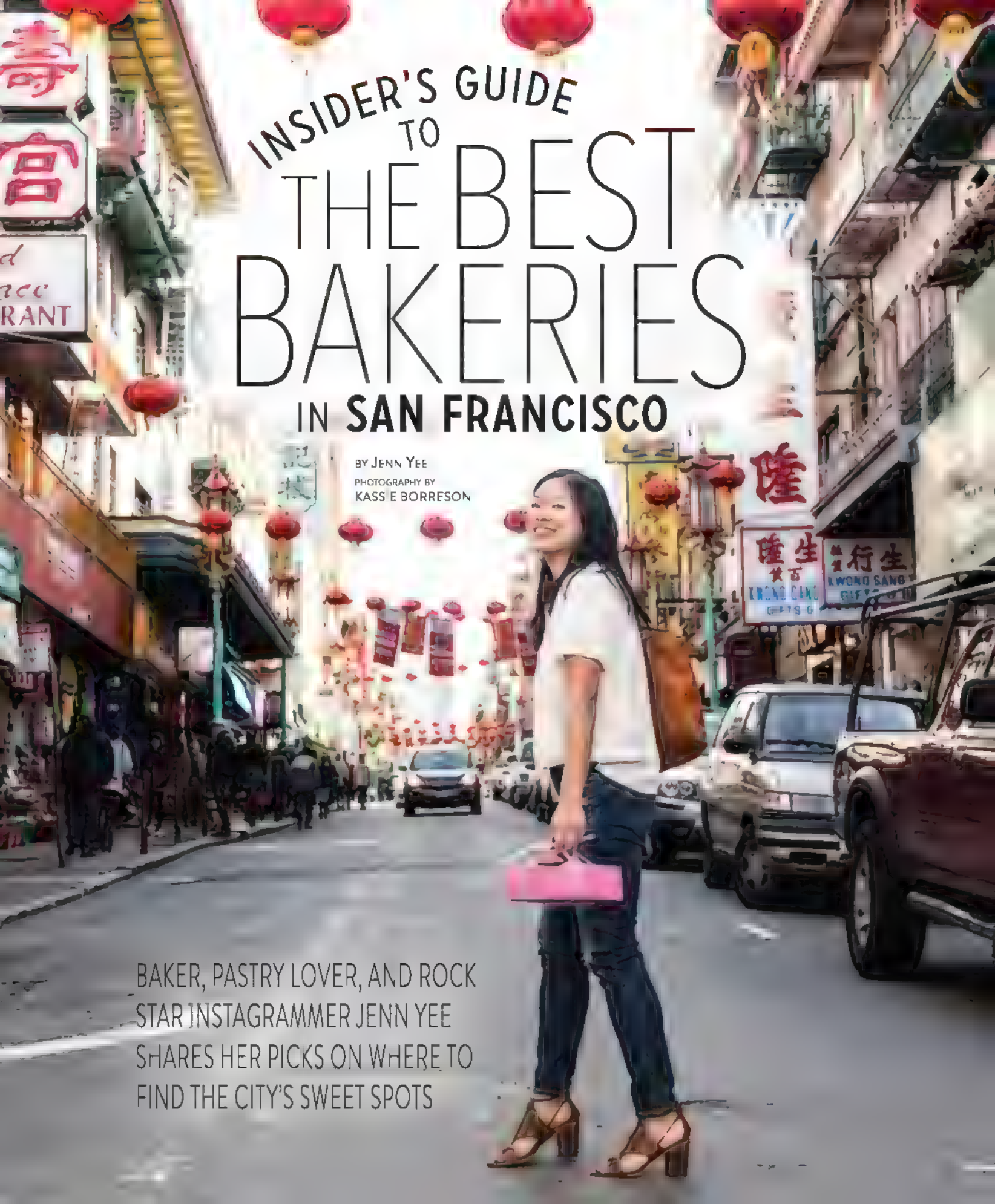
4. Preheat oven to 400°F (200°C). Line

2 rimmed baking sheets with parchment paper.

5. Divide dough into 3 equal pieces. On a lightly floured surface, roll each piece into a 9-inch circle. Trim edges of dough and transfer to prepared pans. Spoon one-third of blueberry mixture into center of each circle, leaving a 2-inch border. Fold up dough around filling, pinching to seal edges of folds. (Filling will spill out if not sealed properly. See Note.) Brush edges of dough with egg and sprinkle with coarse sugar. Freeze for 10 minutes.

6. Bake for 10 minutes. Reduce oven temperature to 350°F (180°C) and bake until crust is golden brown and fruit is bubbly, 20 to 25 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool on pans for 25 minutes before serving.

Note: This dough is less pliable than a typical galette due to the different structure of almond flour. Folding may be more difficult, which is why it is so important to pinch the seams before baking. ■



INSIDER'S GUIDE TO THE BEST BAKERIES IN **SAN FRANCISCO**

BY JENN YEE
PHOTOGRAPHY BY
KASSIE BORRESON

BAKER, PASTRY LOVER, AND ROCK
STAR INSTAGRAMMER JENN YEE
SHARES HER PICKS ON WHERE TO
FIND THE CITY'S SWEET SPOTS

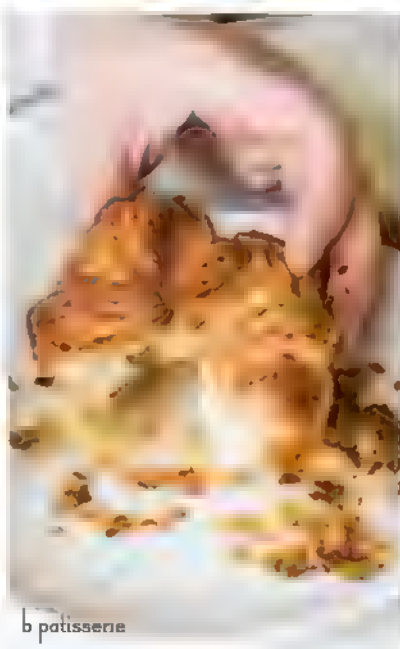


Tartine

San Francisco is a pastry wonderland. Classics such as croissants, morning buns, and egg tarts continue to draw crowds to well-known bakeries, while a new wave of pastry shops has emerged in the past five years, offering creative treats worth standing in line for. When I'm not in the kitchen whipping up something sweet (at least once a week lest I suffer from baking withdrawal), I'm out and about tasting pastries from the city's top chefs and bakers. I can't resist the avant-garde cakes from Craftsman & Wolves' William Werner or the black sesame kouign amann from b.pâtisserie. Many of these finds appear on Instagram (@pastrywithjenn), where I'm often asked to share my favorite bakery. It is impossible to narrow down to just one, but top five? That, I can do. Bring a friend, a few wet wipes, and enjoy my must-have pastries from San Francisco's best bakeries.



20th Century Cafe



b.pâtisserie



Craftsman & Wolves



GOLDEN GATE BAKERY

1029 Grant Ave. | goldengatebakery.com

I love the hustle and bustle of Chinatown. On a Saturday morning, you'll find me in line at Golden Gate Bakery, eager to get egg custard tarts. Trust me, they're worth the wait. The tarts are commonly found at dim sum spots and Chinese bakeries, but when it comes to texture and flavor, Golden Gate Bakery gets it right. The crust is flaky and paper-thin, similar to phyllo in the way that it shatters when you take a bite. You want a thin crust like the one at Golden Gate so the silky, sweet, eggy custard shines. (If the crust is too thick, it can overwhelm the delicate filling.) The bakery puts a generous amount in each shell so it is extra satisfying to eat—the perfect filling-to-crust ratio. Tarts are made throughout the day to keep up with demand, but it's best to call the day of to find out when they will be available (and if the bakery is open).

JENN'S PICK Custard Tart, a thin, flaky pastry shell with a sweet, eggy filling. Because the tarts are prepared throughout the day, they're incredibly fresh and served while still warm and glistening from the oven.





20TH CENTURY CAFE

198 Gough St. 20thcenturycafe.com

JENN'S PICK:

Russian Honey Cake, a multilayered sponge cake with sweet-salty honey frosting. I have never had a cake as fluffy and moist or so well balanced in sweetness

Quaint is the word that comes to mind when I think of 20th Century Cafe, my favorite weekend afternoon spot. From the Big Band music playing through the speakers, to staff in patterned half aprons serving treats on mix and match china, the Eastern European-inspired café makes me feel like I was plucked and dropped in another decade. It's a nice little escape from the day-to-day, where I can spend a couple of hours nibbling on strudel, pierogi, potato knish, slices of layered cakes, and house-made bagels topped with smoked salmon or pickled beets. There are so many options and yet, every visit, I must have the Russian Honey Cake. It's 10-to-12 layers of moist sponge cake separated by the tastiest honey cream frosting. The amount of salt is just right so the overall flavor is not too sweet. Consider it my birthday cake of choice going forward.



TARTINE MANUFACTORY + TARTINE COOKIES & CREAM

595 Alabama St tartnemanufactory.com

A visit to the Mission District wouldn't be complete without a trip to Tartine Manufactory, the much larger sister location of Tartine, the legendary bakery that transformed the bread scene in the United States. The sprawling, 5,000-square-foot space is home to a bakery where you can find world-famous breads and a unique menu of pastries, an ice cream shop, a coffee kiosk, and a California-centric restaurant. Though large in size, the space still feels warm and calming, almost Zen-like with its beautiful wood seating, paper lanterns above, and ample light streaming in from the tall, paned-glass windows. When I'm there for a full meal, I'll order the Porchetta sandwich or flatbread sandwich featuring the signature crusty, tangy bread. More often than not, I'll pop by just to get the *Fior di Latte* (sweet cream) ice cream swirled with the monthly seasonal flavor, such as coffee, matcha, pomegranate, or Concord grape, served in a blue corn cone. I've eaten so many cones since the opening last fall that I've lost count, and I can only image how many more I will consume this summer.

JENN'S PICK: *Fior di Latte* soft serve swirled with the seasonal Concord Grape Sorbet. I like sorbet that has an intense fruit flavor, as if just-picked from the vine, and the Concord Grape is the perfect example of that. The sweet-tart flavor pairs beautifully with the rich, creamy soft serve.



B. PATISSERIE

2821 California St. | bpatisserie.com

Whenever I'm missing Paris and its pastries, I go to b patisserie. I'm immediately transported the moment I walk in and am greeted by the pleasant aroma of sugar caramelizing in the oven. A long pastry counter separates the open kitchen from the marble tables and cheerful yellow chairs along the perimeter of the shop. In the pastry case, individual tarts, mousse cakes, and macarons—generously filled like the ones at Pierre Hermé in Paris, where Chef Belinda Leong once worked—line up neatly in rows. The staff is constantly replenishing what they call the “kouign amann mountain,” a platter piled high with their signature treat. It's like a croissant, but a bit denser with sugar incorporated throughout, resulting in a caramelized pastry. At first bite, it shatters and crumbs go everywhere. It's sweet and crisp, yet still tender on the inside. And in the middle, there is a sticky, sugary center. In addition to the Kouign Amann Nature (plain), you'll also find a chocolate-filled version and a rotating seasonal flavor such as raspberry-peach, pineapple, or pumpkin-filled. I typically choose plain, because the sweet, buttery flavor is so good on its own; however, the black sesame version, with its lovely nutty flavor, served during Chinese New Year, is incredible.

JENN'S PICK. Kouign Amann, a yeasted, buttery, caramelized pastry that's crisp on the outside and tender on the inside. Though most versions are typically heavier with a compressed, disk-like appearance, the b patisserie kouign amann is slightly puffed on top and exceptionally flaky and light.





CRAFTSMAN & WOLVES

746 Valencia St. 1643 Pacific Ave 1598 Yosemite Ave
craftsman-wolves.com

Chef William Werner is part scientist and part artist. He experiments with different techniques and ingredients such as hibiscus, yuzu, and green curry, to present an ever-changing menu of creative takes on classic pastries that brings me back to the patisserie again and again. The Rebel Within is his most famous creation. This savory muffin, flecked with Asiago cheese, green onion, and sausage, looks unassuming, until you cut into it to reveal a soft-boiled egg in the middle, the golden yolk oozing onto the plate. It comes with a vial of Tabasco salt. A small pinch sprinkled on the yolk adds a nice punch of flavor. The cakes really showcase William's artistic side. He is known for using cylindrical, cubed, or domed molds to shape the pastries, all fit for display in an art gallery. My favorite is the Vanilla Violet Cheesecake. On top of the cookie base is a glossy, domed cheesecake, encircled by a ring of whipped, white chocolate ganache kisses propping up a violet meringue halo.

JENN'S PICK: The Rebel Within, a cheese, onion, and sausage muffin with a soft-boiled egg inside. I also cannot leave without also getting the Vanilla Violet Cheesecake, a tender cookie base with creamy cheesecake center and crisp meringue on top. The combination of textures makes it incredibly pleasant to eat.

Find Jenn Yee chronicling her sweet life on Instagram (@pastrywithjenn)

LAVENDER SANDWICH COOKIES WITH LEMON CURD FILLING

Makes about 30 sandwich cookies

At Craftsman & Wolves, Chef William Werner makes a simple cookie look like art. His lavender shortbread wreaths are topped with royal icing and adorned with dried flowers and fruit. They're available only at Christmas, so when I'm craving them, I make my own. These sandwich cookies are perfect for brunches, teas, and showers. The tangy lemon curd pairs beautifully with the lavender. Instead of royal icing, the buttery cookies are dusted with powdered sugar for a hint of sweetness. I like to prepare this recipe over the course of two days to break up the workload and ensure the dough and curd are well-chilled before baking and assembling.

- 2 cups (250 grams) all-purpose flour**
- $\frac{1}{4}$ teaspoon (2.25 grams) kosher salt**
- $\frac{1}{4}$ cup (170 grams) unsalted butter, softened**
- $\frac{1}{2}$ cup plus 2 tablespoons (124 grams) granulated sugar**
- 1 teaspoon (2 grams) dried culinary lavender, coarsely ground or finely chopped**
- 1 large egg yolk (19 grams)**
- 1 teaspoon (4 grams) pure vanilla extract**
- Confectioners' sugar, for dusting**
- Lemon Curd Filling (recipe follows)**

- 1.** In a medium bowl, whisk together the flour and salt. Set aside.
- 2.** In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter, granulated sugar, and lavender on medium speed, about 2 minutes, until light and fluffy. Scrape down the sides of the bowl.
- 3.** Add the egg yolk and vanilla, and mix on low speed, about 15 to 30 seconds, until just incorporated. It may not be completely combined, but we want to avoid overwhipping the eggs, which can make for uneven cookies. Once again, scrape down the sides of the bowl.
- 4.** Add the flour mixture in two additions, mixing on low speed, about 30 seconds each, until just incorporated. After the second addition, scrape down the sides of the bowl, and incorporate any of the remaining flour.
- 5.** On your work surface, divide the dough into 2 equal portions, and shape each into a round disk. The warmth from your hands will help the dough come together. Wrap each in plastic wrap, and refrigerate thoroughly, for at least 3 hours, or until firm. Leave it overnight, and resume the process the next day.
- 6.** Preheat the oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.



- 7.** Unwrap one disk of dough, and roll out a $\frac{1}{8}$ -inch-thick sheet. If the dough is too firm, let it sit out until it is pliable but still cold. If the dough is too soft and starts sticking while rolling, place it on a parchment-lined sheet pan, and put it back into the fridge for 5 to 10 minutes before continuing to roll it out.
- 8.** Using a $2\frac{1}{4}$ -inch round fluted cutter, cut out cookies from the dough. Reroll the scraps to cut additional cookies. Arrange the cookies on a sheet pan, leaving 1 inch of space between each. They shouldn't spread in the oven.
- 9.** To make the cookie tops, use a $\frac{3}{4}$ -inch round cutter or piping tip, and stamp out the centers from half of the cookies. Use a toothpick to remove the dough from the piping tip.
- 10.** Repeat the rolling and cutting process with the second disk of dough. You should end up with about 30 cookie tops with the centers cut out and about 30 cookie bottoms.
- 11.** Bake each tray, in the middle rack of the oven, for 8 to 10 minutes, rotating the pan halfway through baking, until the cookies are golden on the edges. Place the sheet pan on a cooling rack, and let cool for 5 minutes before transferring the cookies directly to the rack to cool completely.
- 12.** To assemble, place the cookie tops on a

sheet pan. Dust with confectioners' sugar. Flip the cookie bottoms over, so they are bottom side up. Spoon $1\frac{1}{2}$ teaspoons of Lemon Curd Filling in the center of each, leaving a $\frac{1}{2}$ -inch cookie border. Be careful not to put too much or else it will splurt out when you sandwich them. You can also fill a piping bag fitted with a small round tip, and quickly pipe the lemon curd in the center of each cookie. This is best done with cold hands to prevent the curd from warming up. Gently place the powdered cookies on top of the curd, and press slightly to sandwich them. Serve immediately.

LEMON CURD FILLING

Makes 1 cup

- $\frac{1}{2}$ cup (100 grams) granulated sugar
 - 1 tablespoon (8 grams) cornstarch
 - $\frac{1}{4}$ teaspoon kosher salt
 - $\frac{1}{2}$ cup (120 grams) fresh lemon juice (from 3 to 4 lemons)
 - 2 large eggs (100 grams)
 - 2 large egg yolks (37 grams)
 - 1 tablespoon (2 grams) finely grated lemon zest
 - $\frac{1}{4}$ cup (57 grams) cold unsalted butter, cubed
- 1.** Place a fine-mesh sieve over a medium bowl, and set aside.
 - 2.** In a separate medium bowl, whisk together the sugar, cornstarch, and salt. Gradually add the lemon juice, and whisk until the cornstarch dissolves completely. Add eggs and egg yolks, and whisk until well blended.
 - 3.** Set the bowl over a saucepan of simmering water, making sure the bottom of the bowl does not touch the water. Cook the mixture, whisking constantly, until it begins to thicken, 3 to 4 minutes. Then whisk vigorously for 1 minute more. It should have a pudding-like consistency. Remove the bowl from the pot of simmering water.
 - 4.** Press the curd through the sieve. Whisk in the lemon zest and the butter, 1 to 2 pieces at a time, letting the cubes melt before adding additional butter. Let the curd cool to room temperature.
 - 5.** Once cool, press a piece of plastic wrap directly against the surface of the lemon curd to prevent a skin from forming, and refrigerate until well chilled and set, at least 6 hours. 



the essential...

CHOCOLATE CHIP COOKIE

SEEMS SIMPLE ENOUGH, RIGHT? A COOKIE MADE FROM BUTTER, FLOUR,
SUGAR, SALT, EGGS, LEAVENING AGENTS, AND SOME CHOCOLATE. THINK AGAIN.
USE OUR PRIMER TO BAKE THE COOKIE OF YOUR DREAMS

PRODUCED BY SOPHIA JONES / PHOTOGRAPHY BY MARCY SIMPSON / STYLING BY BETH K. SEELEY
RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER

Everybody's got a type. Whether you know it or not, you've been refining your chocolate chip cookie taste from the time you were an 8-year-old scarfing down your grandmother's special recipe fresh out of the oven. Maybe you like yours refined and crunchy, so-thin-it-could-be-a-cracker with a little sea salt sprinkled on top. Maybe you prefer a mountainous chewy-on-the-outside, gooey-on-the-inside (heavy-on-the-chocolate) cookie. You could be a Nestlé Toll House-style classicist. Maybe it just depends on your mood. Maybe you're still searching, and this article is the answer to all indecisiveness.

There are few desserts more quintessentially American and iconic than the chocolate chip cookie. Dozens of bakers and bakeries around the country have hung their hats on putting their own special spin on Ruth Graves Wakefield's revolutionary 1938 creation, now the Original Nestlé Toll House Chocolate Chip Cookie you can buy off the shelf. In our most delicious science experiment yet, we swapped out our aprons for lab coats to develop four recipes that let you tweak ingredients to bake your favorite style chocolate chip cookie from scratch. We tested, tested, and then tested again to achieve the perfect classic, cakey, crispy, and chewy chocolate chip cookies. Here, we break down the chemistry behind each style and tell you why manipulating certain variables and ingredient ratios brings certain results. We've got the answers, and only one question for you: What's your type?

PRO TIP:

If you chill the dough for the Oversized Cookie, it does not need to rest as long. Chilled dough will stay more compact when baking, while warm dough will spread more in the oven.

Classic

A melt-in-your-mouth masterpiece, the Classic Chocolate Chip Cookie is the middle ground with the best characteristics of all our cookie types: a little crispy and a little chewy with just the right amount of cake-like softness. This baseline recipe beautifully balances all of the ingredients and variables we manipulate to get the desired results in our Cakey, Crispy, and Chewy variations. Using slightly more brown sugar than granulated sugar keeps the Classic crisp on the edges and tender in the center. A standard amount of all-purpose flour and leavener lends a hint of airy texture.

CLASSIC OR OVERSIZED CHOCOLATE CHIP COOKIES

Makes about 36 traditional or 18 oversized

Think of this as the elevated, from-scratch version of the Original Nestlé Toll House treat. If you're a "the bigger, the better" kind of baker, triple up on those scoops for our oversized version.

- 1 cup (227 grams) unsalted butter,* softened
- 1 cup (220 grams) firmly packed light brown sugar
- ¾ cup (133 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 2½ cups plus 1 tablespoon (300 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- ¾ teaspoon (2.25 grams) kosher salt
- 2 cups (340 grams) semisweet chocolate morsels*

1. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars

at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking soda, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined (do not overmix). Gently stir in chocolate morsels. Using a 1-tablespoon scoop, drop dough at least 2 inches apart onto prepared pans. For Oversized Cookies, bake 2 cookies at a time. Scoop 3 tablespoons dough, and pat together.

4. For Classic Cookies: Bake until golden brown around the edges, 11 to 12 minutes, rotating pans halfway through baking. For Oversized Cookies: Bake until golden brown around the edges, 13 to 14 minutes, rotating pans halfway through baking. Bake 1 sheet at a time for even cooking. Let cool on pans for 5 minutes. Using a thin spatula, remove from pans, and let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.

**We used Kerrygold and Guittard.*



CHOOSE YOUR CHOCOLATE

The size, shape, and type of chocolate you use will affect the taste and look of your cookie. We use high-quality semisweet chocolate, which has a cacao content of around 60%, and indicates that no more than 50% of the mass of chocolate is sugar. Check out a few of our favorites below

HAND-CHOPPED

For a more chocolatey cookie, chop up a chocolate bar. With roughly chopped flakes and chunks, each bite of your cookie will taste different and there is a wider distribution of chocolate throughout. Thinner cookies work best with hand-chopped.

- Ghiradelli Semi-Sweet Chocolate Premium Baking Bar (used in the Crispy)
- Green and Black's Organic Dark Chocolate baking bar
- Theo Chocolate 70% Dark Chocolate baking bar

CHIPS (OR MORSELS)

For a batch of uniform cookies with chocolate in distinct pockets, use chips. Chips may melt a bit, but mainly retain their shape when baking. They won't spread out into the dough like hand-chopped chocolate, so go with chips if you like more cookie in your bite.

- Guittard Real Semisweet Chocolate Baking Chips (used in the Classic, Cakey, and Chewy recipes)
- Ghiradelli Chocolate Semi-Sweet Chocolate Premium Baking Chips
- Barry Callebaut Semisweet Chocolate Chips

Who Does It Best

MACRINA BAKERY, SEATTLE macrinabakery.com

Inspired by the traditional Toll House-style and named for the owner's daughter Olivia, it's crispy on the edges and chewy in the center, made with a combination of butter and shortening to provide a rich crumb.

PRO TIP:

The longer these cookies rest post-bake, the softer they will be because they will soak up even more moisture from the air. We recommend letting them rest for 30 minutes before serving.



Cakey

With its signature cake-like lift, this softy is the inflated version of the Classic. The airiest and lightest of the bunch, the Cakey Chocolate Chip Cookie has more flour than the rest, which gives it more height. We compensate for the extra flour by adding milk, which keeps the cookie tender. The addition of lower-protein cake flour to the all-purpose flour keeps the cookie soft (cake flour produces less gluten). To give it even more height, we included baking powder as an added leavening agent. While the Cakey cookie bakes, the soda and powder break down into carbon dioxide gas, which makes the dough rise. These gases also leave little holes in the cookie, making it lighter. The higher the proportion of butter to other ingredients, the more your cookie will spread as it bakes, so we reduced the amount of butter and the amount of granulated sugar (which causes crispiness) to help keep these cookies thick and supple.

CAKEY CHOCOLATE CHIP COOKIES

Makes about 36

This dough is mixed more like a cake batter, so that the final cookie's texture is tender with a cake-like lift. Chilling this dough gives the ingredients time to bind together and solidifies the butter, which helps it spread less when baking.

- $\frac{3}{4}$ cup plus 2 tablespoons (198 grams) unsalted butter,* softened
- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (67 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 teaspoon (6 grams) vanilla bean paste
- 2 cups (250 grams) all-purpose flour
- 1 cup (100 grams) cake flour
- 1 teaspoon (5 grams) baking soda
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{4}$ cup (60 grams) whole milk
- 2 cups (340 grams) semisweet chocolate morsels*

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes,

stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add eggs, one at a time, beating well after each addition. Beat in vanilla. 2. In a medium bowl, whisk together flours, baking soda, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. (Do not overmix. Dough will be softer than traditional cookie dough.) Gently stir in chocolate morsels. Refrigerate for at least 3 hours.

3. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper. 4. Using a 1-tablespoon scoop, drop dough at least 2 inches apart onto prepared pans. Place an additional small ($\frac{1}{2}$ teaspoons) scoop of dough onto each cookie. Lightly press together. 5. Bake until golden brown around the edges, 11 to 12 minutes, rotating pans halfway through baking. Bake 1 sheet at a time for even cooking. Let cool on pans for 5 minutes. Using a thin spatula, remove from pans, and let cool completely on wire racks. For even softer cookies, let stand for at least 30 minutes for edges to soften. Store in an airtight container at room temperature for up to 3 days.

*We used Kerrygold and Guittard.



KNOW THE DOUGH

How you handle your cookie dough is just as important as what you put in it.

LESS KNEADING = BETTER TEXTURE

The less you work the dough, the softer your cookies will be. It's best to barely work the flour in, mixing it just until the dough pulls together. Overworking creates stronger gluten networks, which lead to a tough texture.

LONGER REST = BETTER FLAVOR

A longer rest time before baking gives your cookie more complex, concentrated flavor, reminiscent of toffee or butterscotch. The flour proteins and starches have time to break down. Ingredients can marinate and soak up extra moisture, so the flavors become more pronounced.

LONGER REST = MORE COMPACT

Chilling the dough before baking solidifies the fat in the cookies. Solid fat takes longer to melt than room temperature fat, so cookies made with chilled dough will spread less.

Who Does It Best

JACQUES TORRES, NEW YORK CITY mrchocolate.com (Pack of 6, \$18)

"Mr. Chocolate's" famous *New York Times* recipe published in 2008 calls for a 36-hour rest for the dough that results in a thick, tender cookie brimming with hunks of his smoothest House Blend 60% Dark Chocolate.



YOUR AT-A-GLANCE GUIDE TO

START WITH OUR CLASSIC RECIPE AND FOLLOW THE MATRIX TO GET THE COOKIE OF YOUR DREAMS

FLOUR

BUTTER

Classic



ALL-PURPOSE



SOFTENED

Cakey



+ ALL-PURPOSE
+ CAKE FLOUR
= MORE HEIGHT

+ SOFTENED
+ LESS BUTTER
= LESS SPREAD,
MORE HEIGHT

Crispy



ALL-PURPOSE

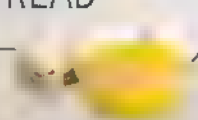
+ SOFTENED
+ BAKE AT HIGHER
TEMPERATURE TO
MELT QUICKLY
= MORE SPREAD

Chewy



+ ALL-PURPOSE
+ BREAD FLOUR
(MORE PROTEIN)
+ CORNSTARCH
= MORE CHEW

MELTED =
LESS AIR IN DOUGH
LESS AIR IN DOUGH =
MORE MOIST,
COMPACT COOKIE



Perfect CHOCOLATE CHIP COOKIES

SUGAR

MORE BROWN SUGAR
THAN GRANULATED =
TENDER INTERIOR,
CRISP EDGES



EVEN LESS
GRANULATED
+ MORE BROWN

= SOFTER, THICK
TEXTURE

ONLY GRANULATED =
MINIMAL MOISTURE
FOR EXTRA CRUNCH



MORE BROWN SUGAR
THAN GRANULATED =
SOFT, MOIST TEXTURE

LEAVENER



BAKING SODA

+ BAKING SODA
+ BAKING POWDER

= MORE RISE,
AIRY TEXTURE

BAKING SODA

LESS BAKING SODA =
SQUATTER, DENSER
COOKIE

EGGS



2 LARGE EGGS

+ 2 LARGE EGGS
+ MILK

= SOFTER TEXTURE

2 LARGE EGGS

+ 1 WHITE
+ 2 YOLKS

= MORE PROTEIN



Crispy

When you break the Crispy Chocolate Chip Cookie, there's no bend—only that satisfying snap. Brown sugar is hygroscopic, meaning it absorbs more moisture from the air, and has more moisture than granulated sugar. Taking brown sugar out of the equation is the main factor that gives this cookie its lightness and crunch. But you want your cookie crispy, not dry. The addition of milk helps retain some of that moisture and enhances the spread. As the Crispy cookie cools, the granulated sugar recrystallizes giving it even more crispness.

CRISPY CHOCOLATE CHIP COOKIES

Makes about 36

Using hand-chopped chocolate instead of morsels helps this cookie flatten out properly. We give the baking sheet a firm whack on a hard surface halfway through baking to make the final result even thinner.

- 1 cup (227 grams) unsalted butter,* softened
- 1½ cups (300 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 2¼ cups plus 3 tablespoons (305 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- ¾ teaspoon (2.25 grams) kosher salt
- 4 ounces (230 grams) semisweet baking chocolate,* chopped

1. Preheat oven to 375°F (190°C). Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking soda, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined (do not overmix). Gently stir in chopped chocolate. Using a 1-tablespoon scoop, drop dough at least 2 inches apart onto prepared pans. Slightly press each scoop to flatten to half the original height.
4. Bake until golden brown around the edges, 12 to 13 minutes, rotating pans and whacking hard on counter halfway through baking to help cookies spread. Bake 1 sheet at a time for even cooking. Let cool on pans for 5 minutes. Using a thin spatula, remove from pans, and let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.

**We used Kerrygold and Ghiradelli*



OVEN TEMPERATURE

The most traditional chocolate chip cookie oven temperature is 350°F, and the go-to for the Classic, Cakey, and Chewy recipes

HIGHER THAN 350°F

You'll have darker, more compact cookies.

Caramelization occurs above 356°F, and gives cookies their tanned exterior, crunchier texture, and more caramel flavor (which is why we baked the Crispy at 375°F)

LOWER THAN 350°F

When baking low and slow, you will have the wider cookies and even contrast from the edges to the center of the cookie. Ingredients don't get hot enough to bind to one another and form a firm structure during the beginning of baking, so they continue to spread.

Who Does It Best

TARTINE, SAN FRANCISCO tartinebakery.com

If it were any thinner, you could see through this dangerously rich, deeply tanned treat made with oatmeal, walnuts, and Valrhona Guanaja chocolate.



Chewy

Most of the Chewy Chocolate Chip Cookie's chew comes from the addition of cornstarch and substituting bread flour for some of the all-purpose flour. Bread flour has more protein than all-purpose flour, which helps with gluten development. The more gluten you have, the denser your cookie will be. Reducing the amount of egg whites beefs up the dough by removing some of the moisture and reduces the amount of spread. When cooked, egg yolk forms a protein shell that keeps the cookie's interior tender, and gives it an even chewy texture throughout. Using melted butter reduces the amount of air creamed into the batter, keeping the cookies more compact and moist.

CHEWY CHOCOLATE CHIP COOKIES

Makes about 36

Dough lovers of the world gravitate toward this chocolate-laden, fudge-like cookie that stays soft and flexible even when cooled

- $\frac{3}{4}$ cup (170 grams) unsalted butter,* melted
- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{3}{4}$ cup (133 grams) granulated sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{4}$ cup (42 grams) bread flour
- 2 teaspoons (6 grams) cornstarch
- $\frac{1}{4}$ teaspoon (3.75 grams) baking soda
- $\frac{1}{4}$ teaspoon (2.25 grams) kosher salt
- $1\frac{1}{2}$ cups (255 grams) semisweet chocolate morsels*

1. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add egg and egg yolk, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flours, cornstarch, baking soda, and salt. Gradually add flour mixture to butter mixture, beating just until combined (do not overmix). Gently stir in chocolate morsels. Using a 1-tablespoon scoop, drop dough at least 2 inches apart onto prepared pans. Place an additional small ($\frac{1}{2}$ teaspoons) scoop of dough onto each cookie. Lightly press together.
4. Bake until edges are just beginning to brown, 9 to 10 minutes, rotating pans halfway through baking. (Cookies may look under baked, but this helps achieve a soft and chewy cookie.) Bake 1 sheet at a time for even cooking. Let cool on pans for 5 minutes. Using a thin spatula, remove from pans, and let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days

*We used Kerrygold and Guittard

DON'T FORGET THE SALT

Salt brings dimension to cookies by balancing the flavor of the caramelized sugars and gives a simple chocolate chip cookie delicious complexity. We bake with kosher salt, but if you are using fine grain salt, cut the salt measurement your recipe requires in half. Sprinkle some flaky sea salt on your cookies pre-bake to provide even more savory flavor. Our favorite sea salt for sprinkling is Maldon.



Who Does It Best

LEVAIN BAKERY, NEW YORK CITY levainbakery.com (Box of 4, \$27)

Chewy is champion for customers who line up for blocks to get one of these Chocolate Chip Walnut cookies, molten, melt-in-your-mouth masterpieces that run 2 inches thick. ☐



A farmer at Wheat Montana Farms inspects his heirloom wheat crop.



FARMER MILLER BAKER

THE MOVEMENT TO SOURCE HERITAGE
GRAINS FOR BETTER BREAD IS OFTEN A
THREE-WAY DANCE, AND IT'S GROWING

BY SCOTT MOWBRAY

Getting back to slow methods and few ingredients was the first principle of the real bread movement. But artisan bakers, perhaps because of their horrible hours, are restless folk and some have decided in recent years to source local flour—often milled from old grain varieties. They say these flours possess flavors and other qualities that were bred out of modern hybrid grains in the search for yield.

"When you look at Turkey Red, it tastes super good," says baker Andy Clark of Louisville, Colorado, about his favorite wheat variety, which he gets from a Kansas farmer who has been growing it for decades. "That's true of other varieties like Marquis, Red Fife, White Sonora, Rouge de Bordeaux. Turkey Red is pretty nutty and has a strong wheat flavor. Some people don't like a strong wheat flavor, but for me it's like Scotch, you either like it or you don't."



Vintage varieties like the Fortuna wheat, shown here, will go on to create “single origin” loaves at La Brea Bakery.

Buying local flour direct from a farmer, however, is a lot more complicated than, say, sourcing heirloom tomatoes is for an urban chef. Quantities are small and farmers are scarce. Even small-scale bakers need large year-round volumes of flour, for it is the main ingredient in bread. They also need consistency, which has been the hallmark of flours from big mills that buy grains in commodity quantities from 10,000-acre breadbasket farms. Buying local means plunging into the hard math of small-farm economics and exposing your bakery to the vagaries of weather, which from crop-to-crop can alter the performance characteristics of flour in dough and in the oven.

Randall George, one of the country’s pioneers in the farm-to-loaf movement, has been at it for more than 15 years with his Red Hen Baking Co. in Middlesex, Vermont.

The wet New England region is not an ideal location for growing wheat, and since Randall started cultivating relationships with local growers, one farmer has given up selling direct to the bakery in favor of packaging higher-value things like pancake mixes. Another had quality problems that limited how much Randall could safely use in his bread; those were resolved when the grower swapped in a wheat called Redeemer. Another farmer, in Quebec, moved in to ramp up supply and installed his own mill, and is now the backbone of Randall’s supply—illustrating that local, in border country, can also mean international. Along the way, a New England grain association sprang up to identify the best wheats and practices.

All good, but Mother Nature will have her say: 2016 was perhaps the best crop year ever, Randall says, but 2015 was abysmal, forcing him to look elsewhere for his flour.

Surprisingly, Randall says the marketing romance of the farm-to-loaf story has not been as “profound” as he thought it would be. Why bother, then? The answer lies in the ecology of local. He is excited to restore the virtuous circle of baker, farmer, and miller; to provide farmers with a market for what can be an ecologically important rotation crop; and to feel part of a movement to restore soil quality and prevent runoff into the region’s critical water source, Lake Champlain.

Plus, he says, the bread tastes better.

“In those early years, I was quoted saying we’d never have an all-Vermont bread. Now, we do. Then I thought we’d never see our local usage go beyond 50 percent. Today, we’re at 95 percent,” says Randall.

Red Hen buys many tons of local flour each year, but that’s penny stakes compared to California’s La Brea Bakery, which took the farm-to-loaf idea national with its Reserve breads in 2016.

As it turned out, there wasn’t enough local flour for La Brea to buy: The drought had long forced California farmers away from wheat to higher-value crops. So the bakery turned to a large family-owned farm called Wheat Montana Farms, which had thousands of acres under cultivation and whose owner was willing to try a variety called Fortuna.

Fortuna highlights the challenge of even defining what an heirloom wheat variety is: It was developed in 1966 in North Dakota. Its ancestors were old varieties and it shares with old wheat a tall profile, dry-weather hardiness, and lower yield, meaning it’s trickier to harvest and costlier by the pound. La Brea’s supplier emphasizes soil preservation methods and natural fertilization.

La Brea leans hard on that story on its labels, calling loaves “single origin” and even citing the vintage of the flour. A loaf priced at \$8 needs to stand out, after all. But what excites La Brea’s senior vice president of culinary research and innovation, Jonathan Davis, is the flavor.



The heritage grain movement extends beyond bread and into pastry. All Izzo Artisan Bakery’s pastries are made with pure, unenriched flour.





“WE ARE TRYING TO BRING DIVERSITY INTO OUR WHEAT SUPPLY.”

“In a side-by-side comparison, I was blown away: so much more complex. It’s quite striking. We looked at flavor and also performance—the Fortuna flour still has to perform through our long fermentation,” says Jonathan.

The La Brea Reserve line features three loaves, and Jonathan says the bakery plans to expand Fortuna into more products even while experimenting with other grains in other states. That will strengthen the bakery’s own ecology: “We are trying to bring diversity into our wheat supply.”

On a scale dwarfed by Red Hen, and utterly eclipsed by La Brea, is the operation of baker Andy Clark, the Turkey Red enthusiast in Colorado. Clark left senior baking jobs with Whole Foods Market and others to launch an artisanal bakery called Moxie Bread Company in 2015 in the town of Louisville, quickly gaining an avid local following and national recognition. Since his Whole Foods days, Andy has been interested in Turkey Red, which once lorded over the Kansas landscape and is now a marginal heirloom.

He waxes poetic, calling Turkey Red, which hailed from Eastern Europe, the “chromosomal Eve of the American bread basket in the 19th century.” It’s delivered to his bakery in a pickup truck. Andy mills it himself and uses it in three rustic loaves that are the mainstays of Moxie’s bread line. The bread is crusty, chewy, and deeply flavored—all qualities the baker attributes to the long fermentation of dough made from full-flavored flour.

These days Andy—the archetypal restless baker—is hatching a plan to source more local organic wheat from several farmers, mill it, and sell to other bakers

These rustic loaves are the result of a collaboration between
Bay State Milling and Lapis Artisan Bakery



Meanwhile, a few miles away from Moxie in a squeaky-clean industrial park, Izzio Artisan Bakery sells breads in 25 states and counting. The bakery's owners insist that despite the scale of production—enabled by high-tech mixers that adjust automatically to the gluten strength of dough and computer-controlled 10-deck ovens—the loaves are artisan in their essential qualities: slow-fermented, hand-formed, based on pre-industrial recipes, and baked by bakers of international repute. Chewing on a chunk of ciabatta on the Izzio production floor, it's hard to argue: the bread tastes slow and small. The company is so purist about its flour that it buys it unenriched—no added niacin or folic acid or other vitamins common to most U.S. flour—and has trademarked a blend called High Plains Provenance Flour, which is sourced from more than two dozen farmers located within 42 miles of the bakery

"The big driver for us," says Etai Baron, chief executive officer and owner, "is just wanting to have an ultra-clean

bread label and being able to trace the seeds all the way back to the farmer."

Izzio has a massive appetite for flour, many truckloads per week, and the company wasn't about to get in the business of building a network of farmers on its own. Enter Bay State Milling, a long-established national company whose Colorado operation was already buying grain directly from local growers. With Bay State in the middle, Izzio could create a tight farm-mill-bakery circle, free from the risk of relying on just one or two farmers

"We realized we could get the flour we wanted, the way we wanted it, with the grains that we wanted from the farmers we wanted," says Etai. "This was building on a relationship the mill already had with the farmers."

The Izzio story highlights a key point—mills, as much as bakeries, can be crucial to building the supply of specialty flours in America. Bob's Red Mill and King



Arthur Flour are the leaders in serving consumers. On the bakery side, one key player is Central Milling of Utah, which has relationships with farmers in most of the country's grain-growing regions and emphasizes organic and heirloom varieties. Nicky Giusto, a baker who now markets for the company, describes Central Milling as a sort of matchmaker to the baking world.

"What are the factors that turn a baker on?" Nicky says "What flavor profiles, what performance factors, what pigments—which can affect the color of the dough, the color of the crumb? As a miller, we then go and find varieties of wheat that deliver. Then we go find farms that will grow those varieties to their fullest potential—farms that have a piece of land whose ecosystem will support those varieties."

Central Milling, he says, is big enough to ensure the farmer a solid relationship over a long time—something few bakeries smaller than La Brea could undertake—but nimble enough to serve the artisan niche.

At this point it's clear that farm-to-loaf is as much an ideal as a definition. A supply of heirloom grains from a mill may not be traceable to one farm. Nor is a grain from a small farm necessarily heirloom. The authenticity of artisan bread rests with the baker, not governed by any sort of regulation.

The trend recalls the craft beer phenomenon: small brewers, exploiting flavor niches, proliferated and began to eat into the profits of large breweries, who then bought the craft breweries and scaled them nationally. Consider the case of Ardent Mills. Ardent is a 2014 joint production of agriculture giants Cargill, ConAgra Foods, and a third partner. It has a specialty grains division, selling teff, sorghum, and whole wheat that's grown to certified organic standards. Andy Clark says that not long ago a rep from Ardent offered to drop off a few sample bags of flours.

Small, even to the big guys, is beautiful. 



RHUBARB —REMIX—

IT'S RHUBARB SEASON! THIS VERSATILE PLANT BRINGS NOT ONLY BEAUTY WITH ITS BOLD MAGENTA COLOR, BUT ALSO A TOUCH OF TART, NATURAL SWEETNESS TO A MULTITUDE OF BAKED GOODS. IT'S COMMONLY CALLED THE "PIE PLANT" BECAUSE OF ITS POPULAR USE AS A PIE FILLING, BUT WE'VE GOT EVEN BIGGER PLANS FOR IT.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / STYLING BY MARY BETH JONES
RECIPE DEVELOPMENT AND FOOD STYLING BY MARY CLAIRE BRITTON







A close-up photograph of a woven basket filled with fresh rhubarb stalks. The stalks are a vibrant red-pink color and appear firm and crisp. The green leaves are still attached to the top of the stalks. The basket is placed on a light-colored surface, and a white cloth is draped over the side of the basket.

PRO TIP

When buying rhubarb, look for stalks that are firm, crisp, and blemish-free with taut, shiny skin. Store rhubarb unwashed in the refrigerator for up to 1 week.





Rhubarb and Almond Tart
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RHUBARB AND BROWNED BUTTER TARTLETS

Makes 12

Is there anything that browned butter doesn't turn into pure magic? Sweet, caramelized Browned Butter Filling in a delicate, homemade pâte sucrée is the perfect juxtaposition to the tangy rhubarb in these tartlets

Pâte Sucrée (recipe follows)

Browned Butter Filling (recipe follows)

- 2 cups (200 grams) thinly sliced rhubarb
- 2 tablespoons (24 grams) granulated sugar

1. Line a baking sheet with parchment paper.
2. On a lightly floured surface, divide Pâte Sucrée into 12 equal portions. Roll each piece into a 4-inch circle. Transfer dough to 12 (2½-inch) tart pans, pressing into bottom and up sides. Trim excess dough. Transfer tart shells to prepared pan, and freeze for 30 minutes.
3. Preheat oven to 375°F (190°C).
4. Spoon 2 tablespoons Browned Butter Filling into each prepared tart shell. Shingle sliced rhubarb on top of filling, and sprinkle with sugar.
5. Bake until filling is set and crust is golden brown, 18 to 20 minutes. Let cool in pans for 10 minutes before carefully removing.

PÂTE SUCRÉE

Makes 12 (2¼-inch) tart shells or 1 (12x8-inch) tart shell

- ¾ cup plus 3 tablespoons (155 grams) unsalted butter, softened
- ½ cup (60 grams) confectioners' sugar
- 1 teaspoon orange zest
- 1 large egg (50 grams)
- 2¼ cups (227 grams) pastry flour
- ½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and zest at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg. Add flour and salt, beating just until mixture comes together. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 2 hours

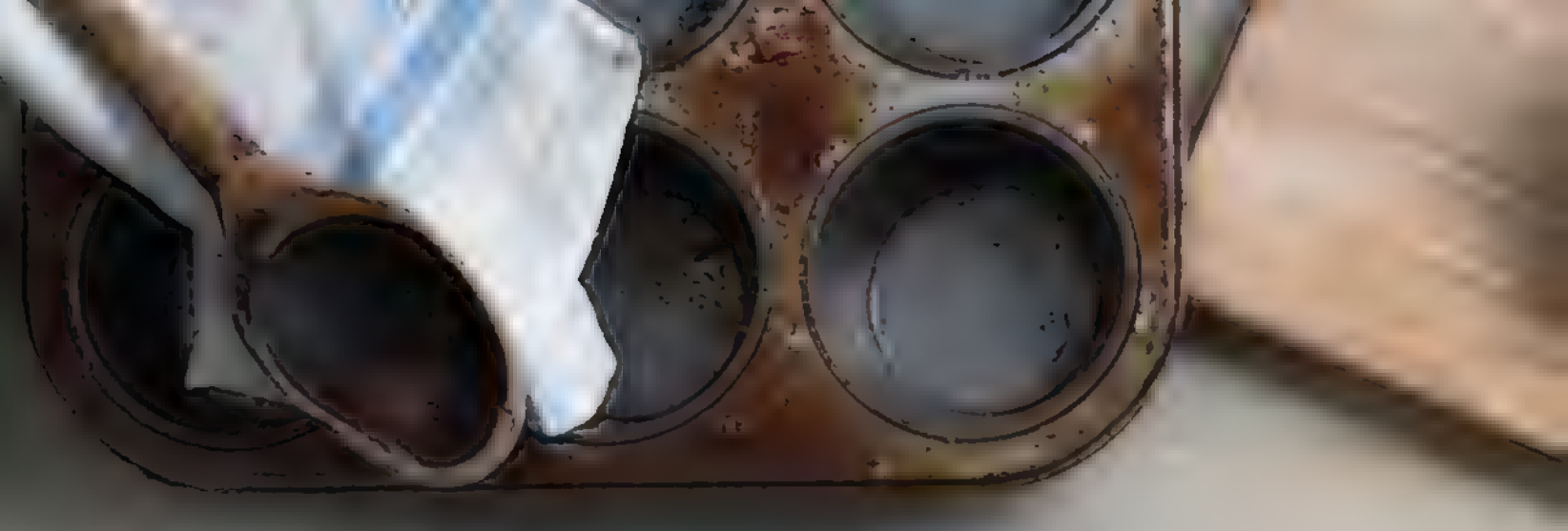
BROWNED BUTTER FILLING

Makes about 1½ cups

- ¾ cup (170 grams) unsalted butter
- ½ vanilla bean, split lengthwise, seeds scraped and reserved
- 1 cup (200 grams) granulated sugar
- 2 tablespoons (16 grams) all-purpose flour
- 2 large eggs (100 grams)

1. In a medium saucepan, heat butter and vanilla bean and reserved seeds over medium heat. Cook until butter turns a deep amber color and has a nutty aroma, about 10 minutes. Remove from heat.
2. In a large bowl, whisk together sugar, flour, and eggs. Remove vanilla bean from saucepan; slowly drizzle hot butter mixture into egg mixture, whisking constantly. Let cool to room temperature. Once mixture is cool, whisk once more before transferring to an airtight container. Refrigerate for at least 8 hours.





RHUBARB-GINGER MUFFINS WITH RHUBARB-VANILLA BEAN STREUSEL

Makes 18

We love the tiny bursts of red that diced rhubarb brings to this tender treat's batter. Ginger lends just the right amount of kick, and a vanilla bean streusel topping packs the perfect crunch

- 2 cups (250 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (2 grams) ground ginger
- 1 teaspoon grated fresh nutmeg
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 1 $\frac{1}{2}$ cups (150 grams) diced rhubarb
- 3 large eggs (150 grams)
- 1 cup (240 grams) sour cream
- $\frac{1}{2}$ cup (120 grams) whole buttermilk
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted and slightly cooled
- 1 teaspoon (6 grams) vanilla bean paste
- Zest of 1 lemon

Rhubarb-Vanilla Bean Streusel (recipe follows)

1. Preheat oven to 375°F (190°C). Spray 18 muffin cups with baking spray with flour, or line with paper liners.
2. In a large bowl, whisk together flour, sugar, baking powder, ginger, nutmeg, baking soda, and salt. Stir in rhubarb.
3. In a medium bowl, whisk together eggs, sour cream, buttermilk, melted butter, vanilla bean paste, and zest. Fold egg mixture into flour mixture, stirring just until combined. Divide batter among prepared muffin cups. Top with Rhubarb-Vanilla Bean Streusel
4. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes.

RHUBARB-VANILLA BEAN STREUSEL

Makes 2 cups

- $\frac{3}{4}$ cup (94 grams) all-purpose flour
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) ground ginger
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted
- $\frac{1}{2}$ cup (50 grams) finely diced rhubarb

1. In a medium bowl, whisk together flour, sugars, salt, ginger, and reserved vanilla bean seeds. Drizzle with melted butter. Using a wooden spoon, stir to combine. Crumble with your fingertips until desired consistency is reached. Fold in rhubarb.

RHUBARB BROWN SUGAR CAKE

Makes 1 (9-inch) cake

With both diced rhubarb inside and ample slices baked into the top, this cake has a one-of-a-kind texture and taste. Brown sugar and buttermilk give it a moist crumb and wholesome sweetness that make it perfect for breakfast or dessert.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- 1 $\frac{1}{2}$ cups (330 grams) firmly packed dark brown sugar
- 1 tablespoon (2 grams) orange zest
- 2 large eggs (100 grams)
- 1 teaspoon (6 grams) vanilla bean paste
- 1 $\frac{1}{2}$ cups (188 grams) all-purpose flour
- $\frac{3}{4}$ teaspoon (3.75 grams) baking powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{3}{4}$ cup (180 grams) whole buttermilk
- 1 cup (100 grams) diced rhubarb
- $\frac{1}{2}$ cup (50 grams) sliced rhubarb
- 2 tablespoons (24 grams) granulated sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and zest at medium-high speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste
3. In a medium bowl, whisk together flour,



baking powder, and salt. Reduce mixer speed to low, and gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in diced rhubarb. Pour batter into prepared pan. Top with sliced rhubarb, and sprinkle with granulated sugar.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

RHUBARB AND ALMOND TART

Makes 1 (12x8-inch) tart

If there were a tart that embodied springtime, this would be it. The addition of rhubarb to this delicate pastry's nutty filling energizes a classic—and that chevron lattice isn't too shabby either.

Pâte Sucrée (recipe on page 94)

1½ cups Almond Cream Filling
(recipe follows)

2 cups (200 grams) sliced rhubarb

2 tablespoons (24 grams) granulated sugar

1. On a lightly floured surface, roll Pâte Sucrée into a 14x10-inch rectangle. Transfer dough to a 12x8-inch removeable-bottom tart pan, pressing into bottom and up sides. Trim excess dough. Freeze for 30 minutes. Place pan on a rimmed baking sheet to catch drips.

2. Preheat oven to 375°F (190°C).

3. Bake crust for 10 minutes. Let cool completely.

4. Spoon Almond Cream Filling into prepared crust, using an offset spatula to smooth. Place sliced rhubarb on top of filling in a chevron pattern.* Sprinkle with sugar. Bake until filling is set and crust is golden brown, 35 to 40 minutes. Let cool in pan for 15 minutes before carefully removing

**To make a chevron pattern, cut each stalk of rhubarb in half lengthwise. Keeping the two halves together, make 1-inch slices on an angle. When the top and bottom halves are placed next to each other, they will make a nice "V" shape.*

Note: If your rhubarb is very thin, it may shrink during the baking process.®

ALMOND CREAM FILLING

Makes about 2 cups

1 cup (227 grams) unsalted butter, softened

1 cup (200 grams) granulated sugar

1 tablespoon (2 grams) orange zest

1 teaspoon (6 grams) vanilla bean paste

1 teaspoon (5 grams) rum

4 large eggs (200 grams)

1¼ cups (168 grams) almond flour

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium-high speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in zest, vanilla bean paste, and rum. Reduce mixer speed to medium-low. Add eggs, one at a time, beating well after each addition. Gradually add flour, beating until combined. Refrigerate until ready to use. Store Almond Cream Filling in an airtight container in refrigerator for up to 2 weeks. ®



PHOTOGRAPHY BY A. AN BENSON

bakeclass is in session

YOU MAY NOT HAVE THE TIME OR FUNDS TO ENROLL IN PASTRY SCHOOL, BUT AUSSIE BAKING INSTRUCTOR ANNEKA MANNING'S LATEST COOKBOOK WILL TURN YOUR KITCHEN INTO A CLASSROOM BY MARY-KATE TUCTO

MEET THE TEACHER: At age seven, Anneka Manning was buying cookbooks through the Scholastic Book Club at her rural New South Wales primary school. Now, with 25 years of experience as an author, editor, publisher, and consultant to Australia's top food publications, Anneka has decided to teach people to be better bakers. "There's a whole generation of people who have never learned to bake. So I thought, 'Maybe this is where I start my own business,'" she says. Footed in her philosophy that understanding the science of baking is key, she launched BakeClub, her cooking school in Sydney, and has just released *BakeClass: Learn to Bake Brilliantly, Step by Step* (Murdoch Books, 2017), which gives a new meaning to required reading

CLASS DESCRIPTION: Written from an instructor's mentality, *BakeClass* focuses on the "why" behind the "how" of baking, breaking down the most common baking techniques and using recipes to help readers master each method. From the first chapter on "The Measure & Mix Method" to the last on "The Kneading Method," the book covers 10 techniques that build on one another progressively. "It was a bit of a gamble," Anneka says. "It's the first baking book that is divided by method rather than type of recipe. It's not biscuits and cakes and pies and pastry. It's organized very strategically." Anneka aims to empower home bakers with the know-how needed to conquer recipes they never thought they would be able to manage.

COURSE OBJECTIVES: Whether in the classroom or in the pages of her book, Anneka's teaching is all about the knowledge behind the steps. Here, we share Anneka's top three lessons home bakers need to nail to make the grade—in *BakeClass* and beyond





-1- FOLDING INGREDIENTS

Often brushed off as a minor recipe detail, the simple act of carefully combining ingredients through folding can make all the difference in your baking. Anneka's "Folding Method" ensures your batters don't become tough. It's also used to fold aerated mixtures, such as whipped egg whites, through a base mixture. The overall goal is to preserve any air that has been incorporated into a batter or prevent excess gluten development. If you get too hasty, you will pay for it in flat cakes or overly dense muffins. To properly fold, add your wet ingredient mixture to the same bowl as your dry ingredient mixture, according to recipe instructions. Then use a large metal spoon or silicone spatula to cut through, then lift and turn the mixture on itself, repeating until your ingredients are just combined, giving your bowl a quarter turn after each fold.

GIVE IT A TRY: Flex your folding skills in Step 3 to keep the Zucchini, Parmesan, & Basil Muffins from falling flat.



ZUCCHINI, PARMESAN & BASIL MUFFINS

Makes 12

Savory muffins are a great alternative to the sweet ones, especially when served as a snack or instead of bread alongside soup or salad. The zucchini in these makes them lovely and moist while adding substance.

Vegetable oil, to grease (optional)
150 grams (1 cup) all-purpose flour
150 grams (1 cup) wholemeal all-purpose flour
1 tablespoon baking powder
¼ teaspoon salt
70 grams (½ cup) finely grated Parmesan cheese
65 grams (½ cup) coarsely grated vintage Cheddar cheese
¼ cup chopped basil leaves
185 ml (¾ cup) buttermilk
80 ml (⅓ cup) light olive oil or sunflower oil
2 eggs, room temperature
2 zucchini (courgettes), about 100 grams each, coarsely grated
40 grams (¼ cup) pine nuts, to scatter
Cayenne pepper, to sprinkle

1. Preheat the oven to 190°C (375°F) or 170°C (325°F) fan-forced. Line a 12-hole 80 ml (⅓ cup) capacity muffin tin with paper cases, or grease with a little vegetable oil.
2. Sift together the flours, baking powder, and salt into a large bowl, returning any husks left in the sieve to the bowl. Season well with pepper, and then gently stir in the Parmesan, Cheddar and basil. Make a well in the center.
3. Use a fork to whisk together the buttermilk, olive oil, and eggs in a bowl. Add the zucchini, and mix to combine. Add to the flour mixture, and use a spatula or large metal spoon to fold together until just combined. (Don't overmix—the batter should still be a little lumpy.)
4. Spoon the mixture into the prepared muffin holes, dividing evenly. Scatter over the pine nuts, and sprinkle with a little cayenne pepper. Bake in the preheated oven for 25 to 30 minutes or until the muffins are golden and a skewer inserted in the center comes out clean. Leave to cool in the tin for 5 minutes before transferring to a wire rack. Serve warm or at room temperature.

Note: These muffins are best eaten the day they are baked, however they freeze well—wrap individually in plastic wrap, and then seal in an airtight container or freezer bag. Freeze for up to 3 months. Thaw at room temperature.

-2- RUBBING BUTTER INTO FLOUR

To master what Anneka calls “The Rubbing-In Method,” you’ll have to get your hands dirty. Butter is cut, or pinched, into a flour mixture with your fingers—a common step in scones, American biscuits, pie dough, and even some pastries. “You are actually coating small chunks of butter with flour rather than combining the two,” Anneka says. “Without knowing how to rub the butter into the flour with your fingertips efficiently and effectively, the resulting recipe can end up being greasy and heavy.” Keep your palms facing upward as you work the mixture with your hands, and pay close attention to the texture that is forming. Aim for the consistency of bread crumbs, with some bigger chunks of butter still in the mix.

GIVE IT A TRY: For perfectly flaky Sweet Shortcrust Pastry, keep this method in mind when combining butter and flour in Step 1 of the pastry recipe for Anneka’s Lemon Tart.

LEMON TART

Makes 8 servings

A good lemon tart makes your mouth pucker—in the nicest possible way. This one is sweet, smooth, silky and seductive, and sure to become a favorite.

1 quantity Sweet Shortcrust Pastry (recipe follows), shaped into a disk before wrapping and chilling as directed
Icing (confectioners’) sugar, to dust
Cream or ice cream, to serve

Filling:

3 eggs
165 grams (¾ cup) caster (superfine) sugar
185 ml (¾ cup) thin (pouring) cream
150 ml strained freshly squeezed lemon juice

1. Preheat the oven to 200°C (400°F) or 180°C (350°F) fan-forced.
2. Unwrap the pastry, and place on a cool, lightly floured bench top. Pat the pastry with the palm of your hand to flatten slightly. Use a lightly floured rolling pin to roll out into a disk about 3 mm (¼ inch) thick. Carefully roll the pastry around the rolling pin, and gently ease it into a 23 cm (9 in, base measurement) tart (flan) tin with a removable base, pressing it into the join and fluted side using your fingertips and thumb. Roll the rolling pin over the top of the tart tin to trim away any excess pastry.
3. Place the pastry case on a baking tray, and prick the base 12 times with a fork. Line the pastry case with baking paper or foil, and fill with pastry weights, dried beans, or uncooked rice, pushing them into the join and fluting. Bake in the preheated oven for 20 minutes.
4. Remove the tart case from the oven, and use the paper or foil to lift out the weights. Return the case to the oven, and bake for a further 10 minutes or until the pastry is cooked through and looks dry.

5. Meanwhile, to make the Filling, put the eggs, sugar, cream, and lemon juice in a medium bowl, and whisk with a fork until well combined. Strain the mixture into a jug. Pour the filling into the hot pastry case while still in the oven. Reduce the oven temperature to 160°C (315°F) or 140°C (275°F) fan-forced, and bake for a further 20 to 25 minutes, or until the filling has just set in the center but still wobbles slightly when gently shaken. Leave the tart to cool in the tin.
6. Dust with icing sugar, and serve with cream or ice cream.

SWEET SHORTCRUST PASTRY

Makes enough for a 23 cm (9-inch) round tart (flan) case

225 grams (1½ cups) plain (all-purpose) flour
2 tablespoons icing (confectioners’) sugar or caster (superfine) sugar, sifted
A good pinch of salt
150 grams chilled unsalted butter, cubed
3 to 3½ tablespoons iced water

1. Combine the flour, sugar, and salt in a large bowl. Add the chilled butter. With your palms facing upwards, use your fingertips to rub in the butter until the mixture resembles fine breadcrumbs with some larger pieces of butter still visible.
2. Sprinkle 3 tablespoons of the iced water over the flour and butter mixture. Use a round-ended knife in a cutting motion to mix until evenly combined and the mixture starts holding together. Press a little of the mixture between your fingers—if it holds together easily, there’s no need to add more water; if it doesn’t, add the remaining ½ tablespoon water and combine. The pastry should be soft but not sticky.
3. Bring the pastry together with your hands, and transfer to a cool, lightly floured bench top. Lightly and briefly knead the pastry with your fingertips for about 30 seconds, or until just smooth and soft. Shape the pastry into a disk, wrap well in plastic wrap, and place in the fridge for 20 minutes to rest, then use as directed.



SPEAK THE LINGO

Some ingredients have various monikers around the world. These are a few that pop up in *BakeClass* that you should know.

Plain Flour - All-Purpose Flour
Cornflour - Cornstarch
Bicarbonate of Soda - Baking Soda
Icing Sugar - Confectioners' Sugar
Caster Sugar - Superfine Sugar
Tins - Pans
Paper Cases - Muffin Liners
Fan forced - Convection Oven

MAKING MERINGUE

It's no secret that egg whites can be tricky. "The single method that I get asked about the most is 'The Whisking Egg Whites and Sugar Method,'" Anneka says, referring to a chapter in her book. When done right, this method creates a thick, glossy cloud that can be baked immediately, as a beautiful meringue topping or crisp Pavlova, or folded into other recipes to add height and airiness. Start with a clean bowl and whisk attachment for your stand mixer (any trace of fat—even from egg yolks—will prevent your whites from whipping properly). Beat room temperature egg whites at medium-high speed until soft peaks form, then lower the speed to medium, and gradually add the sugar. Keep beating until all of the sugar is dissolved and the mixture holds a stiff peak. Avoid trying this method on a hot and humid or rainy day—the extra moisture can deflate your fluff.

GIVE IT A TRY: Keep this Angel Food Cake light as air by properly whisking your whites and sugar in Step 3.



MAKING THE GRADE

"Curiosity is vital. If someone is curious and willing to learn and put in the effort, they get the most out of it."



ANGEL FOOD CAKE

Makes 8 to 10 servings

A type of sponge cake originating in the U.S. back in the 1800s, this has a light, chiffon-like texture and goes so well with whipped cream and ripe fresh strawberries. You'll need a special angel food cake tin for this recipe—basically a deep ring tin (21 cm/8½ in, base measurement) with a removable base

150 grams (1 cup) plain (all-purpose) flour

275 grams (1¼ cups) caster (superfine) sugar, divided

12 egg whites, room temperature

1½ teaspoons cream of tartar

1½ teaspoons natural vanilla extract or essence

Strawberries and whipped cream, to serve
Icing (confectioners') sugar, to dust

1. Preheat the oven to 180°C (350°F) or 160°C (315°F) fan-forced. Have an ungreased 21 cm (8½ in, base measurement) angel food cake tin ready

2. Sift the flour and 55 grams (¼ cup) of the caster sugar twice onto a piece of baking paper

3. Use an electric mixer with a whisk attachment to whisk the egg whites and cream

of tartar on medium speed in a clean, dry bowl, until soft peaks form. With the motor running, gradually add the remaining 220 grams (1 cup) of caster sugar, a spoonful at a time, whisking well after each addition, until all the sugar has dissolved completely and the mixture is thick and glossy. Whisk in the vanilla

4. Sift one-third of the flour and sugar mixture over the egg white mixture, and use a large metal spoon or spatula to fold until just combined. Repeat with the remaining flour and sugar mixture in two more batches

5. Spoon the mixture into the ungreased tin, and gently smooth the surface with the back of a metal spoon. Bake for 40 minutes, or until well risen, pale golden, and a skewer inserted in the center comes out clean

6. Immediately turn the cake upside down on a wire rack, and set aside, still in the tin, for 1 hour or until completely cool.

7. To remove the cake, gently shake the tin to release it, then invert onto a serving plate. Serve with strawberries and whipped cream, and dust with icing sugar.

Note: This angel food cake is best cut with a sharp non-serrated knife. It will keep for up to 3 days in an airtight container at room temperature.

SCHOOL SUPPLIES

Here are five of Anneka's must-have tools in the kitchen:

1. ELECTRONIC SCALE

Allows you to measure precisely—and right in the mixing bowl

2. MEASURING CUPS AND SPOONS

Handy when you don't have access to a scale (or if the batteries are dead)

3. CAKE TESTER

Ensures your cake and brownie centers are baked through

4. PASTRY BRUSH

Evenly spread egg wash, melted butter, glazes, and sugar syrups over dough and cakes

5. PORTABLE DIGITAL TIMER

Keep tabs on your bake time, even if you leave the kitchen ☺



origin of a classic



Tarte Tropézienne

THE RICH AND CREAMY
DESSERT THAT RENDERED
BRIGITTE BARDOT STARSTRUCK

BY ANNE E. McBRIDE

RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES

Saint-Tropez, on the French Côte d'Azur, evokes luxurious summer vacations spent doing little more than achieving a perfectly bronzed body, sipping rosé and pastis on a terrace, hidden behind large sunglasses like the many stars who favor the town, and finishing the day in its famed night clubs. Saint-Tropez is where Brigitte Bardot became an international sex symbol, dancing suggestively in Roger Vadim's film, *And God Created Woman*, and forever bringing sensuality and star power to the resort.

Brigitte also named its most famous dessert, the Tarte Tropicéenne. Alexandre Micka, a Polish immigrant, had opened a pastry shop in Saint-Tropez in 1955, where he sold one of his grandmother's recipes, a rich round and flat brioche split in half, filled with an unctuous combination of two different creams, and studded with pearl sugar. Stories vary as to whether Alexandre was catering on the set of *And God Created Woman*, filming that same year, or if the cast and crew simply became regulars at his shop. Regardless, they fell in love with his tart, with no one raving louder than Brigitte. She declared that it needed a proper name and suggested Tarte de Saint-Tropez, which Alexandre further derived into Tarte Tropicéenne, a name he registered in 1973. He also adopted the name for his pastry shop at the *Place des Lices*, a few blocks from the harbor, as La Tarte Tropicéenne. In 1985, Albert Dufrêne joined Alexandre and eventually became the owner of the company. He expanded it by opening 20 additional locations throughout France and developing a robust online business that sells the original *tarte* and several variations, including ones flavored with pistachio, coffee, hazelnut, raspberry, or chocolate. The filling's recipe remains the one Alexandre received from his grandmother and passed on to Albert, handwritten on a piece of cardboard. It's also still a well-kept secret: the Tarte Tropicéenne company claims that only three people know its exact composition, presumably the three who need to know in order to produce it

Nothing in the Tarte Tropicéenne, other than perhaps its shape, indicates why it is known as a tart and not a cake. In the most traditional recipes found today, the brioche, topped with an egg wash and pearl sugar before baking, remains a constant. Fillings typically include pastry cream, either on its own, mixed with buttercream, or lightened with whipped cream. Chocolate pastry cream is a frequent variation. Orange blossom water and kirsch appear regularly as flavoring agents, even though, as well-known cookbook author Dore Greenspan notes, kirsch has no terroir ties to the Côte d'Azur. But Alexandre, after all, turned a Polish dessert into a French seaside sensation, so some geographical license should be allowed



France's most acclaimed pastry chefs have given their own spin to the 'Trop', as it is lovingly known. In his beautiful tart cookbook, Eric Kayser, whose Paris-based Maison Kayser empire has taken over New York City, uses a vanilla-flavored *crème mousseline*—pastry cream lightened by the incorporation of butter. He adds orange notes by brushing Grand Marnier over the brioche during assembly.

Christophe Michalak shapes the brioche like a baguette, brushes it with orange blossom simple syrup, spreads a layer of vanilla-citrus marmalade, and fills it with a kirsch-flavored pastry cream lightened with whipped cream. Pierre Hermé sprinkles a streusel-like mixture of butter, flour, and ground sugar over the top of his brioche, with a vanilla, kirsch, and orange blossom filling

La Tarte Tropicéenne is no longer the only bakery selling its eponymous pastry in Saint-Tropez; countless other shops have capitalized on the fame of the dessert that attracts sweet-seeking tourists from all over. But there's no need to await a French vacation to sample the original or its equally beguiling cousins. The 'Trop' is a treat that's easy enough to make at home and feel, for a moment, like a sun-kissed movie star

Tarte Tropézienne

Makes 1 (11-inch) tart

This sizeable French pastry could be a movie star itself. A generous swoop of rich crème diplomat rests between two layers of buttery brioche, and a sprinkling of pearl sugar provides the slightest delicate crunch on top.

- ½ cup (80 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- 1 tablespoon (9 grams) active dry yeast**
- 2¼ cups (281 grams) all-purpose flour**
- ¼ cup (50 grams) granulated sugar**
- 3 large eggs (150 grams), divided**
- 1 tablespoon (15 grams) dark rum**
- 1 teaspoon (4 grams) vanilla extract**
- ½ teaspoon (1.5 grams) kosher salt**
- 7 tablespoons (98 grams) unsalted butter, softened and cubed**
- 1 teaspoon (5 grams) water**
- Sugar Topping (recipe follows)**
- Crème Diplomat (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast; let stand for 2 minutes.
2. In a medium bowl, whisk together flour and sugar. Add flour mixture to yeast mixture, and beat at low speed until combined and shaggy, about 3 minutes. Add 2 eggs (100 grams), one at a time, beating well after each addition. Beat in rum, vanilla, and salt. Increase mixer speed to medium, and beat until dough forms a smooth ball, 5 to 8 minutes. Increase mixer speed to medium-high. Add butter, a few cubes at a time, beating until dough forms a ball around paddle, 8 to 10 minutes.
3. Shape dough into a ball, and transfer to a medium bowl. Cover tightly with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 3 hours.
4. Press dough down, and reshape into a ball. Cover bowl with plastic wrap, and freeze for 30 minutes. Refrigerate for at least 2 hours or up to 2 days.
5. Line a baking sheet with parchment paper.
6. Turn out dough onto a lightly floured surface, and gently pat dough down. Lightly flour top of dough, and roll into a 9-inch circle. Transfer to prepared pan. Cover lightly with plastic wrap, and let rest in a warm, draft-free place (75°F/24°C) for 1 hour.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 teaspoon (5 grams) water and remaining 1 egg (50 grams). Lightly brush brioche with egg wash, and sprinkle with Sugar Topping. Transfer to oven, and immediately reduce oven temperature to 350°F (180°C).
9. Bake until golden brown, 20 to 25 minutes, rotating pan after 10 minutes. Let cool completely on a wire rack. Using a

serrated knife, cut brioche in half horizontally. Spread Crème Diplomat onto bottom layer, and gently cover with top layer. Refrigerate for at least 1 hour or up to 8 hours. Serve cold.

SUGAR TOPPING

Makes about ¼ cup

- 2 tablespoons (16 grams) all-purpose flour**
- 2 tablespoons (12 grams) almond meal**
- 1 tablespoon (14 grams) firmly packed light brown sugar**
- 1 tablespoon (12 grams) turbinado sugar**
- 1 tablespoon (8 grams) Swedish pearl sugar**
- 1 tablespoon (14 grams) unsalted butter, cubed**

1. In a medium bowl, stir together flour, almond meal, and sugars. Using your hands, work in butter until mixture is crumbly. Refrigerate for up to 1 week.

CRÈME DIPLOMAT

Makes about 2½ cups

- 1½ cups (360 grams) whole milk**
- 4 large egg yolks (74 grams)**
- ½ cup (100 grams) granulated sugar**
- ¼ cup (32 grams) cornstarch**
- ¼ teaspoon kosher salt**
- 1 tablespoon (15 grams) orange blossom water**
- 2 teaspoons (10 grams) dark rum**
- 6 tablespoons (84 grams) unsalted butter, softened and cubed**
- ¼ cup (60 grams) heavy whipping cream**

1. In a medium saucepan, bring milk to a boil over medium heat.
2. In a medium bowl, whisk together egg yolks, sugar, cornstarch, and salt. Pour half of hot milk into egg mixture, whisking constantly. Pour egg mixture into remaining hot milk in saucepan; cook, whisking constantly, until thickened, 2 to 3 minutes.
3. Pour pastry cream into a medium bowl. Add orange blossom water and rum. Let cool for 10 minutes. Add butter; whisk to combine. Cover surface of cream directly with a sheet of plastic wrap, and refrigerate for at least 2 hours or up to 3 days.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at high speed until stiff peaks form, 1 to 2 minutes. Remove pastry cream from refrigerator, and whisk by hand to loosen. Gently fold half of whipped cream into pastry cream until combined. Fold in remaining whipped cream. Use immediately.



RAINBOW sprinkles

FOR KEVIN MASSE, PROLIFIC HOME COOK AND DIRECTOR OF BRAND PARTNERSHIPS FOR @THEFEEDFEED, LIFE IS JUST BETTER WITH SPRINKLES

BY KEVIN MASSE

PHOTOGRAPHY BY WILLIAM DICKEY / STYLING BY S DNEY BRAGEL / FOOD STYLING BY NANCY HUGHES

There is no wrong way to consume rainbow sprinkles. But in my mind, the best way is en masse. Nonpareils, in one form or another, have been around since the 18th century, and became what we know today as sprinkles, or “jimmies,” depending on where in the country you live. Fueled largely by social media and a longing for days gone by, rainbow sprinkles have recently taken on a life of their own. From croissants and popcorn to milkshakes and oatmeal, rainbow sprinkles seem to be in everything. My own obsession started more than a decade ago, when I first learned that you can take Pillsbury’s boxed Funfetti cake mix and turn

it into cookies by omitting a few ingredients. I would make them by the dozen and eat them just as quickly. I couldn’t get enough of that overt, in-your-face punch of vanilla and the creamy, sweet frosting. In the years that followed, I developed an obsession with adding rainbow sprinkles to “grown-up” recipes—confections that would please an adult and their inner-child alike. My flaky scones and crumb-topped rainbow sprinkle bread bring an elevated refinement to the world of Funfetti. Every bite will take you back to your childhood and put a smile on your face. Maybe this will be the start of your own sprinkle obsession.

cover recipe

Rainbow Sprinkle
Bread with Birthday
Cake Crumb Topping
page 112



A close-up photograph of three triangular scones on a white surface. The scones are covered in a thick layer of white vanilla glaze and topped with a generous amount of multi-colored sprinkles. The sprinkles are in various colors including red, blue, green, yellow, and purple. Some sprinkles have fallen onto the surface around the scones. In the background, a white ceramic bowl is partially visible. The lighting is bright and even, highlighting the texture of the scones and the vibrant colors of the sprinkles.

Birthday Cake Scones
with Vanilla Glaze

RAINBOW SPRINKLE BREAD WITH BIRTHDAY CAKE CRUMB TOPPING

Makes 1 (9-inch) loaf

To say that I love cake is an understatement—I could eat it every day. Baked in a loaf pan like banana bread, this Rainbow Sprinkle Bread will bring to life all the flavors you remember from childhood birthday parties. You may not need to use all the crumb topping, but I'll let you in on a little secret: It keeps well in the refrigerator for a few days and makes a tremendous topping for vanilla ice cream.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- 4 large eggs (200 grams)
- 1 large egg yolk (19 grams)
- 1 tablespoon (13 grams) clear vanilla extract*
- 2 cups (250 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (60 grams) rainbow sprinkles**

Birthday Cake Crumb Topping (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9x5-inch loaf pan with baking spray with flour; line with parchment paper, letting excess extend over sides of pan. Spray pan again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour and salt. Reduce mixer speed to low, and gradually add flour mixture to butter mixture, beating just until combined. Stir in sprinkles. Pour batter into prepared pan. Sprinkle with half (90 grams) of Birthday Cake Crumb Topping.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove cake from pan, and let cool

completely on a wire rack. Store in an airtight container for up to 3 days.

*Clear vanilla extract actually makes a difference in the color of the bread.

**We used Betty Crocker Rainbow Sprinkles (10.5-ounce container). These sprinkles' colors don't bleed when stirred into the cake batter.

BIRTHDAY CAKE CRUMB TOPPING

Makes about ¼ cup

- ¼ cup (31 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- ¼ teaspoon kosher salt
- 2 tablespoons (28 grams) cold unsalted butter, cubed
- ½ cup (60 grams) rainbow sprinkles*
- ½ teaspoon (2 grams) clear vanilla extract

1. In a large bowl, whisk together flour, sugar, and salt. Using your fingers, work in cold butter until mixture has a sandy texture. Add sprinkles and vanilla, and mix with your fingers until small pebble-size crumbs remain. Refrigerate for up to 3 days.

BIRTHDAY CAKE SCONES WITH VANILLA GLAZE

Makes 8

This scone recipe combines all the flavors of a traditional vanilla birthday cake into a form that is completely socially acceptable to eat in the morning. These scones come together rather quickly. Cutting the butter into the dry ingredients provides a flakier structure than your typical scone. Prefer a less sweet scone? Omit the glaze, and serve warm.

- 3 cups (375 grams) all-purpose flour
- ¼ cup (50 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- 2½ teaspoons (12.5 grams) baking powder

- 1 teaspoon (3 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 cup (240 grams) plus 1 tablespoon (15 grams) whole milk, divided
- 1 tablespoon (13 grams) clear vanilla extract
- 1 teaspoon (4 grams) almond extract
- ½ cup (90 grams) rainbow sprinkles

Vanilla Glaze (recipe follows)

Garnish: rainbow sprinkles

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, ¼ cup (50 grams) sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly. Make a well in center of flour mixture; add 1 cup (240 grams) milk and extracts. Using a wooden spoon, stir until a shaggy dough forms. Add sprinkles, and stir to combine.
3. Turn out dough onto a heavily floured surface, and knead for 1 minute. Pat dough into a 9-inch circle, about 1 inch thick. Cut into 8 wedges. Transfer to prepared pan. Brush with remaining 1 tablespoon (15 grams) milk, and sprinkle with remaining 1 teaspoon (4 grams) sugar.
4. Bake until lightly golden, about 30 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Vanilla Glaze, and garnish with extra sprinkles, if desired.

VANILLA GLAZE

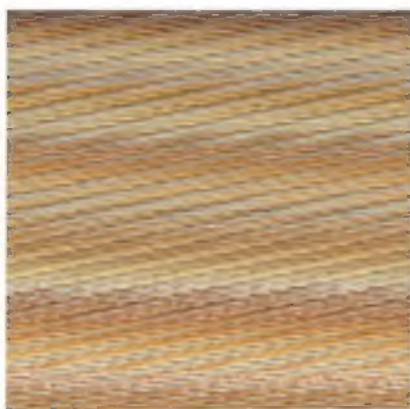
Makes ¼ cup

- ½ cup (60 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk
- ½ teaspoon (2 grams) clear vanilla extract
- ¼ teaspoon kosher salt

1. In a small bowl, whisk together all ingredients until smooth. Glaze should form a sturdy ribbon when drizzled from a spoon. ☐



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BRIAN HART HOFFMAN

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